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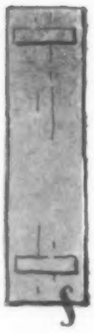
The AMERICAN HOME

JANUARY 1934



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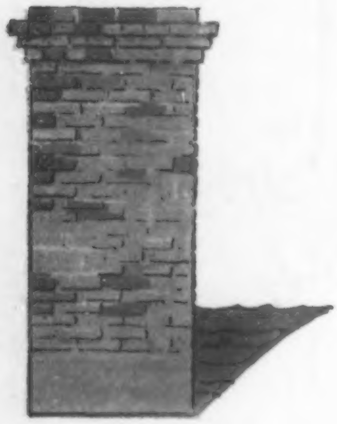

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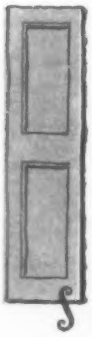

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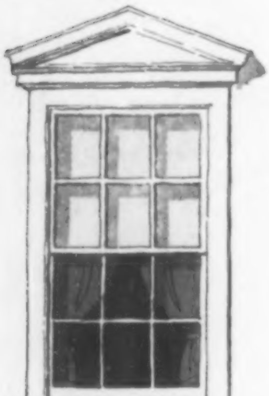

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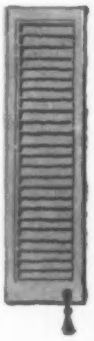

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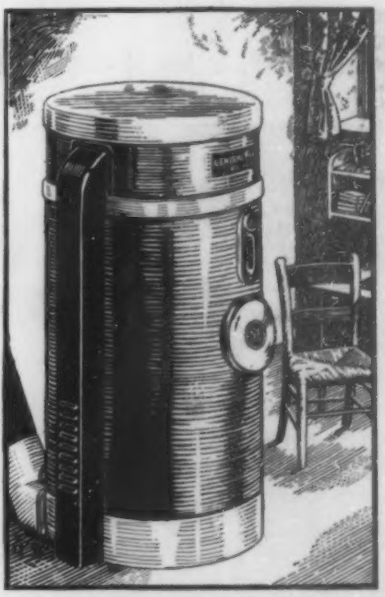

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"—because it is an honest expression of present-day living, modern design should interest all thinking Americans."

Russel Wright

We may be tired of this modern world, we may not like riveters and traffic, we may loathe telephones and abhor electric lights. In our homes, we want peace, we want the quiet charm, the comfort and beauty of the past. A world that was not harsh and strident. And we think we want the comfort and beauty of the past. Unfortunately this is no longer possible—we cannot pick and choose our centuries and piece them together again. Twentieth century living is scientific, simplified comfort and can be achieved only by twentieth century means.

You are a thoroughly modern person everywhere but in your home. You are not ashamed to admit that a 1934 car is better looking and more comfortable in every respect than even a three-year-old model. You spurn the folly of dragging about heavy, uncomfortable clothing. You do not think it an admission of laziness or sloth to put the newest electric dishwasher or washing machine in your home. In fact, in your kitchen, period furnishings are put to rout without a murmur. Yet in other rooms of your home, where living is just as modern, you insist on absurdities. Why this reluctance to fit the rest of your house to modern requirements? Why not be consistent?

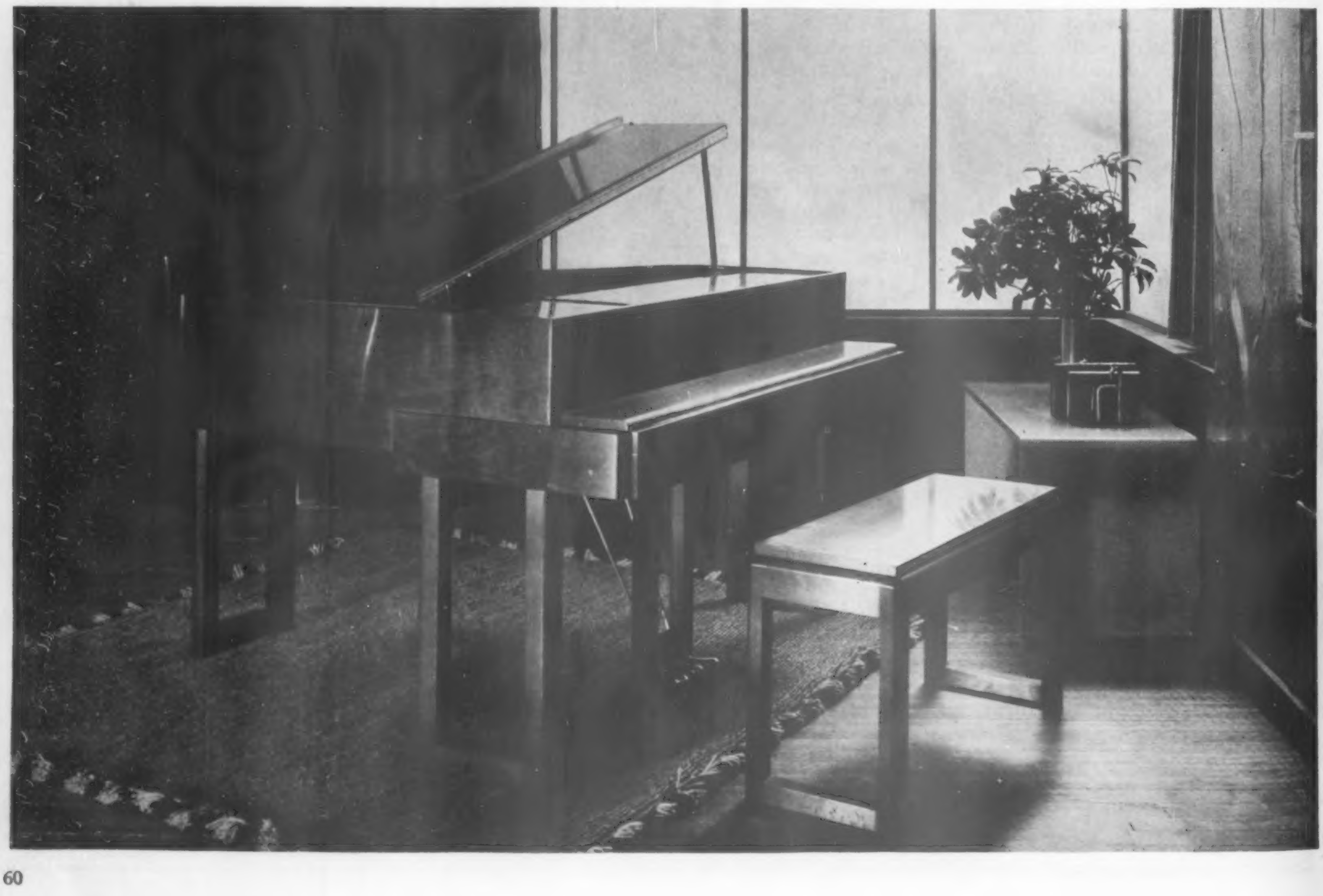
A modern girl sprawling in a Louis XVI chair is pretty absurd, you will admit. These chairs were designed for elegant ladies of the court who sat primly and daintily upon them. Jacobean furniture was designed to withstand armor and metal trappings of the rough and sturdy gentleman who used it—not for compact, suburban homes. Chests were made of heavy oak that their precious contents of linens and silver might not be stolen. Surely, there is no such excuse for linen and silver chests today! Our pilgrim fathers put canopies about their four-poster beds to keep out drafts and the dreaded night air. Surely, it is not unreasonable of me to state that in an age which almost worships sun and air, it is a little incongruous to find a canopied four-poster in a 1934 home.

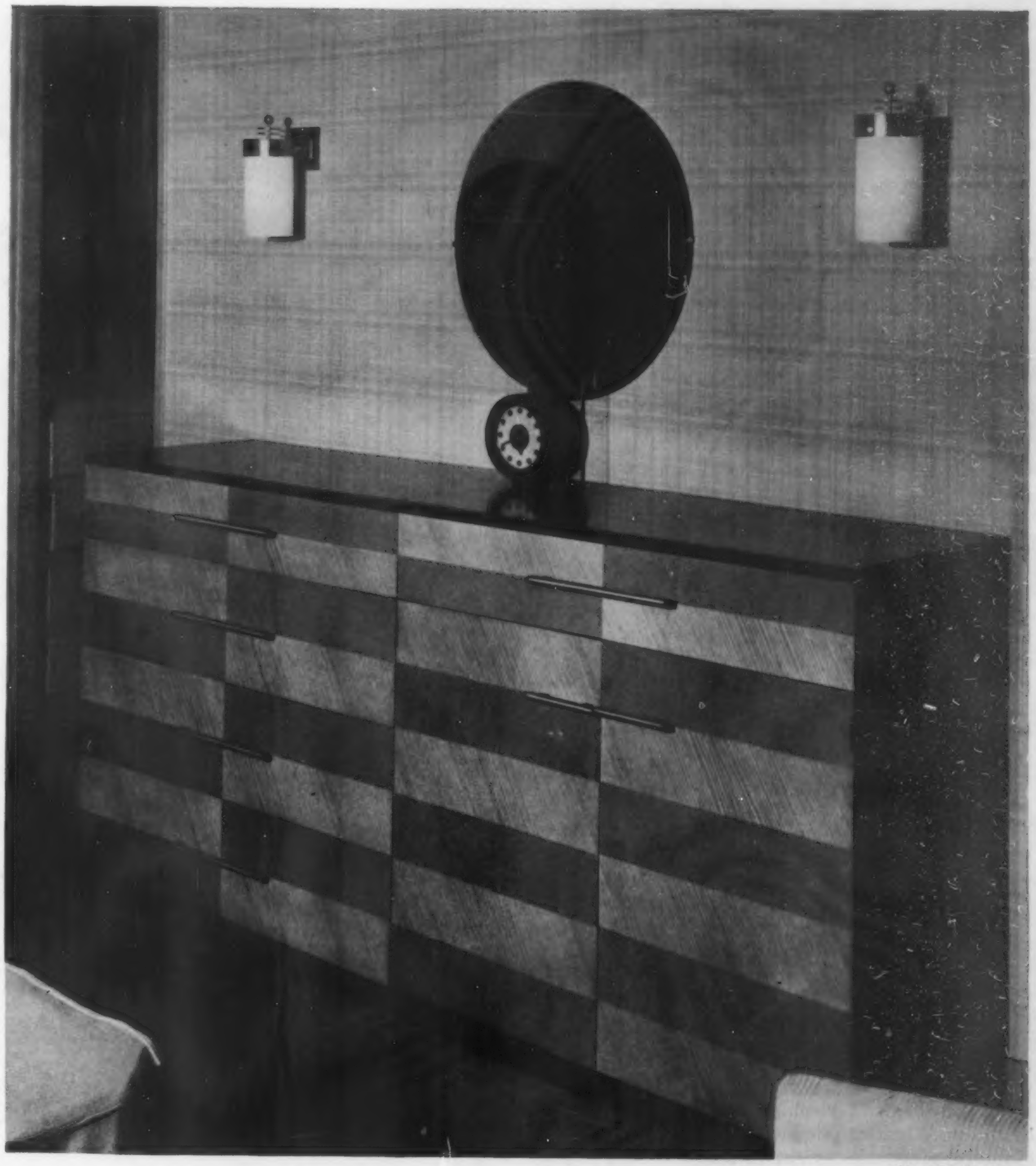
Thinking about it, it seems that we are merely clinging tenaciously to sentimentality. But to those of us who are trying to make modern design an honest expression of present-day living, it is more than a sentimental clinging to the past. It is sheer tragedy of waste—waste of intelligent machines and waste of splendid new materials.

But you do not like modern decoration? You think it harsh and strident? True, many atrocities have been committed in the name of modernism, and these

This Wurlitzer Baby Grand, because it is the first modern piano made for mass consumption, marks an important step in the history of piano design. Authentically modern, dignified yet not extreme, it harmonizes well with the best contemporary living-room furniture. Furnished in walnut with shiny copper hardware, or ebony with bright chromium hardware—Russel Wright design

Murray Collens





Hendrich-Blessing

Old habits are not always good habits. Just because "her bureau" has always been low and broad and "his dresser" high and narrow is no reason why the small bedroom should continue to be burdened with two separate and ungainly pieces. Above, these pieces joined together as one, with the obvious advantage of space saving. This compact piece was designed by Gilbert Rohde for Herman Miller Furniture Company

have properly and justly been spurned by American homemakers. On the other hand, very little has been done to encourage good modern design to fit modern requirements. It has been ridiculed and ignored to such a point that few manufacturers dare turn their skill and ingenuity to the problem of finding good designs. For want of a market, for want of interest and sympathy, present-day living threatens to leave no sign of progress in home furnishings. Can it be that we make such remarkable progress in all else—but lack the imagination to progress in our own homes?

Modern decoration does not mean angles instead of curves; it need not remind one of a laboratory or a clinic. It is not a machine shop instead of a home, neither is it a new kind of decoration. It is a design solution to living, a solution that is absolutely necessary if you are going to live gracefully, comfortably, and naturally in the world at the time at which you happen to be born into it. Thus if our homes are planned for modern comfort by means of modern materials, it is possible to achieve a new kind of beauty—not the pictorial beauty of the past, but the honest practical beauty of the present, which is the only true refuge in these harsh and strident times.

In self-defense, we must learn to accept the Machine Age, which is *our* age, and let it work for us.

The machine is a tool and, like the simpler old tools, it can do certain things supremely well. The new metals and chemical compositions are materials and, like the older materials of wood, silk, wool, and hemp, they are supremely fitted to perform certain functions. Our need, then, is to have the courage of our ancestors: to use our tool, the machine, for the work it can do for us. To use our new materials as they used the only materials they knew, seizing eagerly upon them for every scrap of comfort or beauty that we might derive from them. And the fact remains, however much we prefer to ignore it, that there are things which a machine can do that can never be done by hand. Machine imitations of hand work, for that is what we have in virtually all of our machine-made furnishings, are not and never can be anything more than cheap versions of handwork, therefore losing every quality of individuality which belongs to handwork. We waste our inheritance of cunning machines in a fruitless, sentimental effort to reproduce the natural accidentals of handwork.

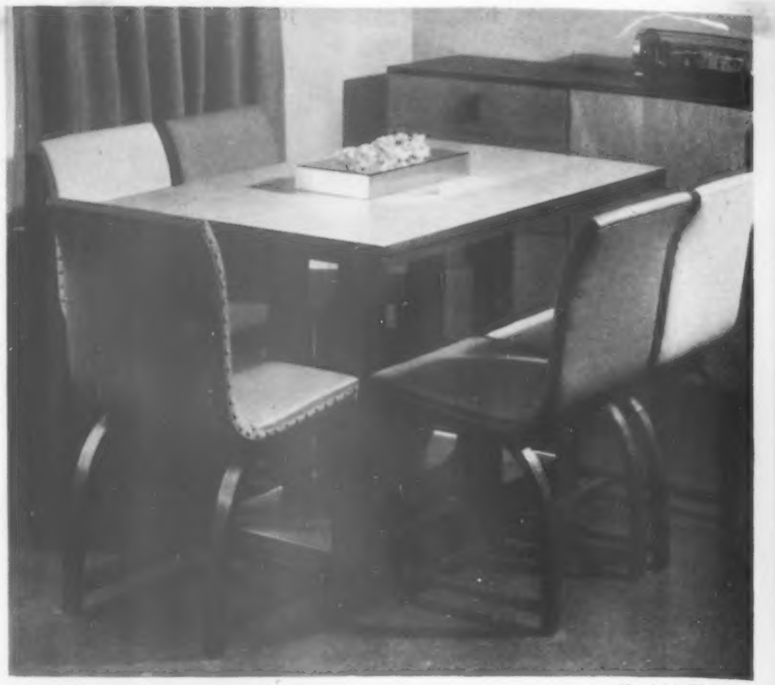
The machine can produce no beauty but its own. A wood carver does not use an axe to cut a fine molding. Similarly, machine-made moldings that were designed in terms of a chisel wielded by a human hand are ugly. Why then do we persist in making machines waste their power in pretending to be human beings? Why do we persist in seeing no beauty and no art in modern furnishings which truthfully represent what the machine can do?

Advocates of modern decoration are likely to talk of suiting home furnishings to modern needs, and exploiting modern materials as though these were fundamental principles that have only in this age been discovered. Yet if this age of ours is at all peculiar in this respect, its peculiarity lies in the reluctance with which it takes up new mate-

These typical examples of "stove to table" aluminum ware designed and manufactured by Russel Wright furnish further evidence of the new simplicity. Good design makes it possible to use this walnut and aluminum rarebit dish and soup tureen for both cooking and serving rials and its unwillingness to be comfortable to the degree which modern science has made possible.

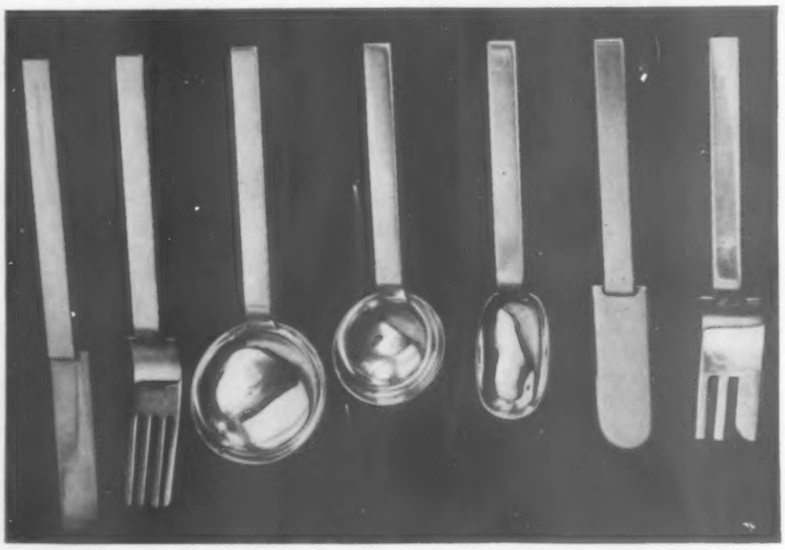
Our grandmothers knew full well that the business of living in any degree of cleanliness and comfort was at best a difficult one. They did not hesitate to add to their homes or to make changes that would make the job easier, whenever they were given the opportunity. With the materials at hand, they made themselves homes that were so consistent, so comfortable, and so charming that even today we should like to cling to their solution of the problem, forgetting entirely that their solution cannot be our solution because their problem is not our problem.

Consider the differences. Maid service in those days was inexpensive and maid's day off unknown. If then we can afford enough maids to keep an antique household going, or are willing to devote the time grandmother spent on running her home, then of course it is possible for us to have an antique home. But is the sentiment worth the cost? Consider dust and dirt, for instance. Anyone in the past century who gave as much thought to germs and dirt as we do, would have been thought insane. Nor, for that matter, would we spend the amount of time chasing dust and dirt that our grandmothers thought only the natural thing to do. But we have modern conveniences, you say? True, but brass and silver, fireplaces cluttered with contrivances that were cooking utensils and *not* decoration, still demand cleaning and attention. Windows filled with old glass, carpets tacked tight to the wall base—some of these things are necessary to correct atmosphere if you insist on being sentimentally old fashioned. Are they worth it?



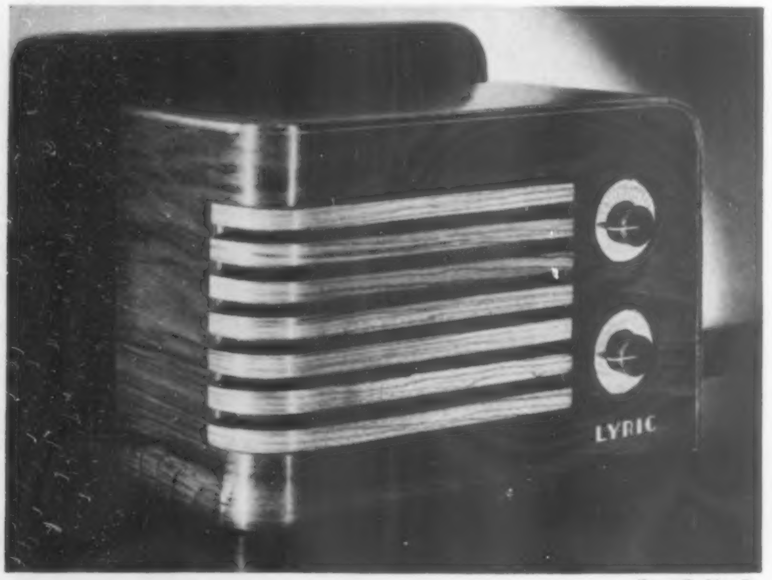
Hendrich-Blessing

The lines of this dining room group were not curved solely to prove that modern furniture need not be confined to straight lines, but for two more basic reasons. First, because this furniture is made according to the new "Bent Wood" principle, a comparatively inexpensive woodworking process in which the thin strips of wood used are necessarily bent in curves for reinforcement. Second, the curving lines of the chair backs conform to the human body, giving a maximum of comfort. Designed by Gilbert Rohde for Heywood-Wakefield Co.



Because this flat ware was designed primarily for use, its beauty does not depend on added embellishment. This set is undoubtedly the forerunner of a new type of table ware. Experimental sterling flatware designed and manufactured by Russel Wright

Where, you will ask, can one find such modern furnishings that are more comfortable, more suitable than the old, or even more beautiful because they are the forms that are most admirably fitted for the 1934 design of living? To this I must truthfully answer that they are far and few between. Many atrocious things have been done, and are being done in the name of modernism. But to be fully truthful, I must also add that much of the blame for present Americans being unable to live in surroundings which typify them lies in their stubborn refusal to see any beauty in new things, and a tenacious desire to reproduce and buy only things of the sentimental past. As soon as we demand them, manufacturers will give them to us. At present, we demand oil lamps—for electricity. We must have radiators—but French Provincial houses did not provide for radiators. We therefore make a window seat to conceal the radiator and have neither a convincing radiator nor a convincing window seat. That secretary desk or period cabinet which conceals the radio must have its doors gaping open if we are to use it. And so with all the modern conveniences in our period homes there are weaknesses for comfort of which we apparently are so ashamed that we must disguise them.



Dana B. Merrill

Were we ashamed of our radios there might be some excuse for disguising them—hiding them in cases that are supposed to look like old leather bound editions, or making them look like miniature Gothic churches, Sheraton sewing cases, etc. Above, a midget radio carried out in rare wood veneer—good-looking chiefly because it is designed to look its part. Designed by Russel Wright for the Wurlitzer Manufacturing Company

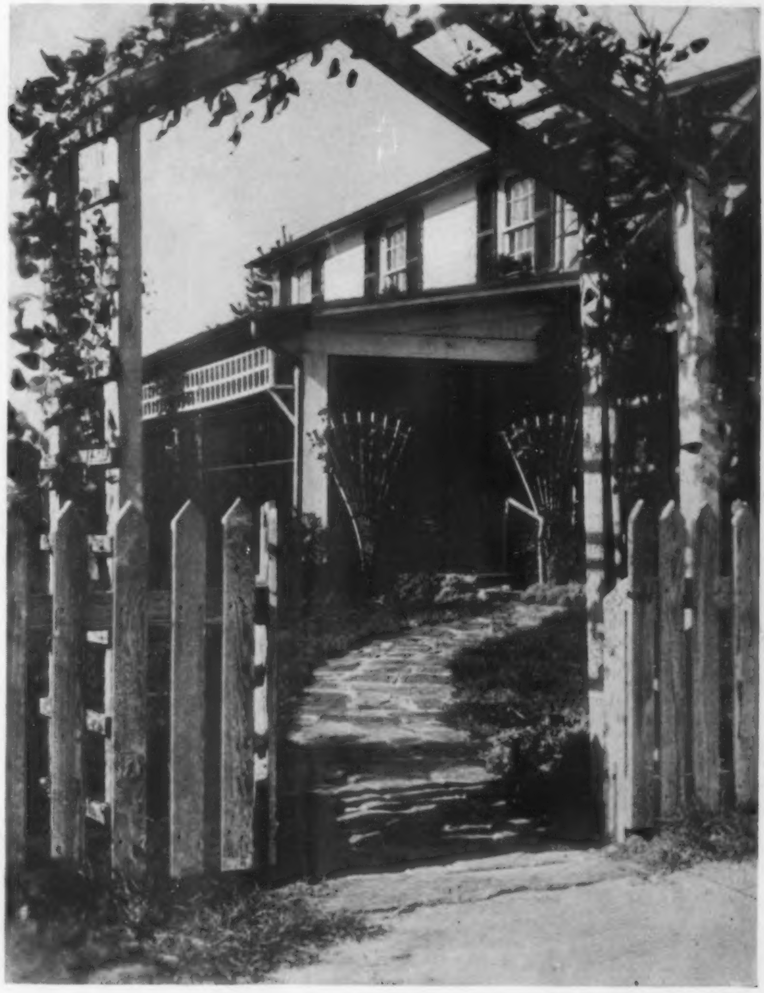
Why should we be ashamed of *progress* in our homes? We are thoroughly modern persons—everywhere but in our home. There we deny and disguise our modern mood, the mood that is necessarily ours because we happen to live in the twentieth century world—and under an eighteenth-century roof pretend to be recreating a better world of the past. There is, however, no assurance that it is a better world; actually it is a poorer one since so much of it has to be disguised!

Do you wonder then that the manufacturer has to charge us for all this disguise we insist upon? When we can bear to think of things being shaped in forms that mean something in terms of the use to which we must put them, the designers and manufacturers will give them to us. We are not asked to decide between old-time charm and modern efficiency. We are asked to create our own charm in the only way that we can create it validly—and that is asking no more than was asked of our grandmothers—using the materials which are given us for greater beauty, comfort, and efficiency.

Simply put, my plea is merely for a clean and absolute beauty of the simple truth—an athlete's beauty: rooms with muscles and bones that do things, rather than imitate things they are not. Our homes will look like us and be better adapted to our use of them, just as grandmother's eighteenth-century house looked like her and the use she made of it. It would be pretty sad to admit that with our genius for making new things we cannot find honest and appropriate use for them!

A stone path is easily built

There is charm in the unevenness of the stones, and great fascination in collecting them, one by one—Mary Lewis



Stone path built by the author

"Does it cost very much to build one?" visitors always ask a little enviously, as they admire my newly-acquired stone walk, and then look at me skeptically, when I answer laughingly: "This walk cost me almost nothing in money; just determination, and some work."

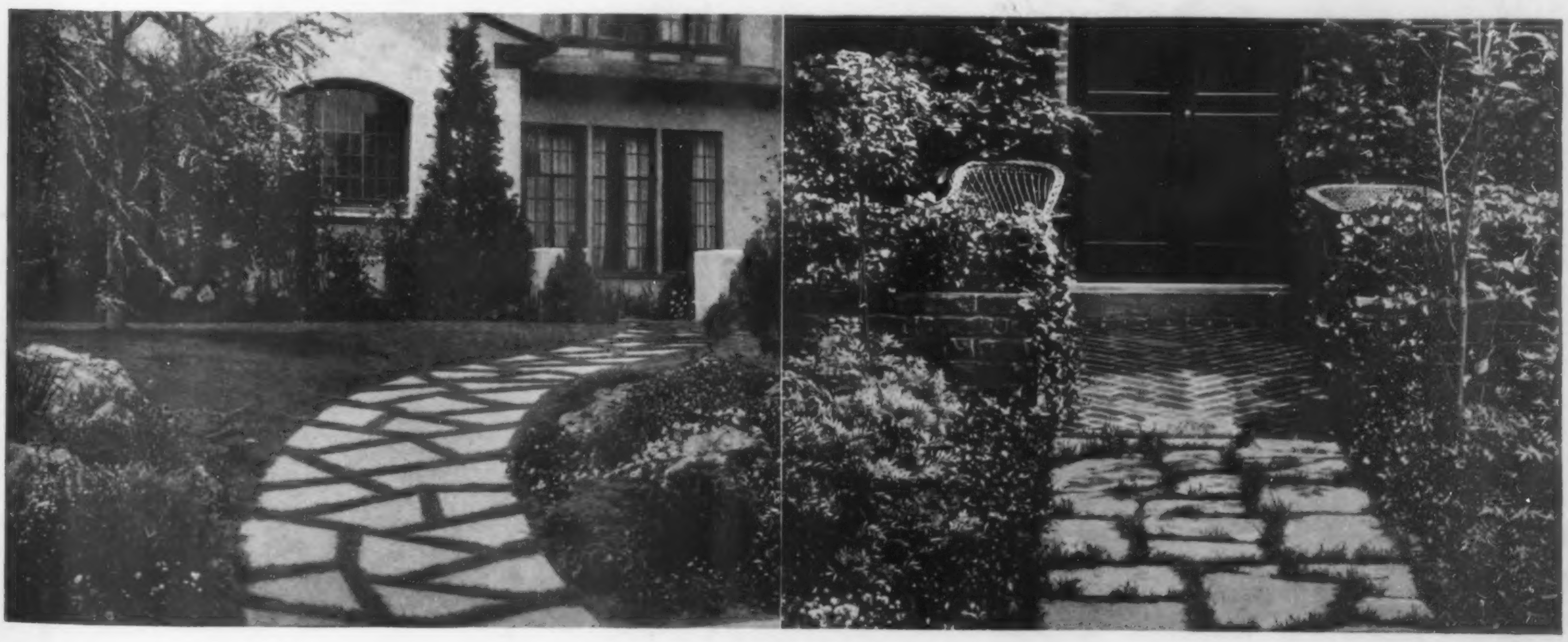
The first step in the making of a stone walk is securing the stones. They may, of course, be purchased from a stone company, but, even if one can afford it, buying the stones doesn't give nearly the joy and satisfaction that gathering them does. Almost anyone with an automobile or some kind of conveyance can eventually collect enough flat stones to make a walk. Of course, the country affords greater territory for gathering them, and a stone walk is particularly lovely for the country home. I was four years collecting the stones for my walk and they came from parts within a radius of one hundred miles. When intuition made me hope I had enough I began laying them. I had exactly enough and four stones left over! Such was my faith! During those four years, I never traveled a mile that I was not watching out for flat stones. Once I bought an old chimney for a dollar that yielded a great many lovely flat flint rocks. Many sections have old forgotten quarries and tumble-down chimneys that hold a wealth of flat stones that can be had "for a song"—as the saying goes.

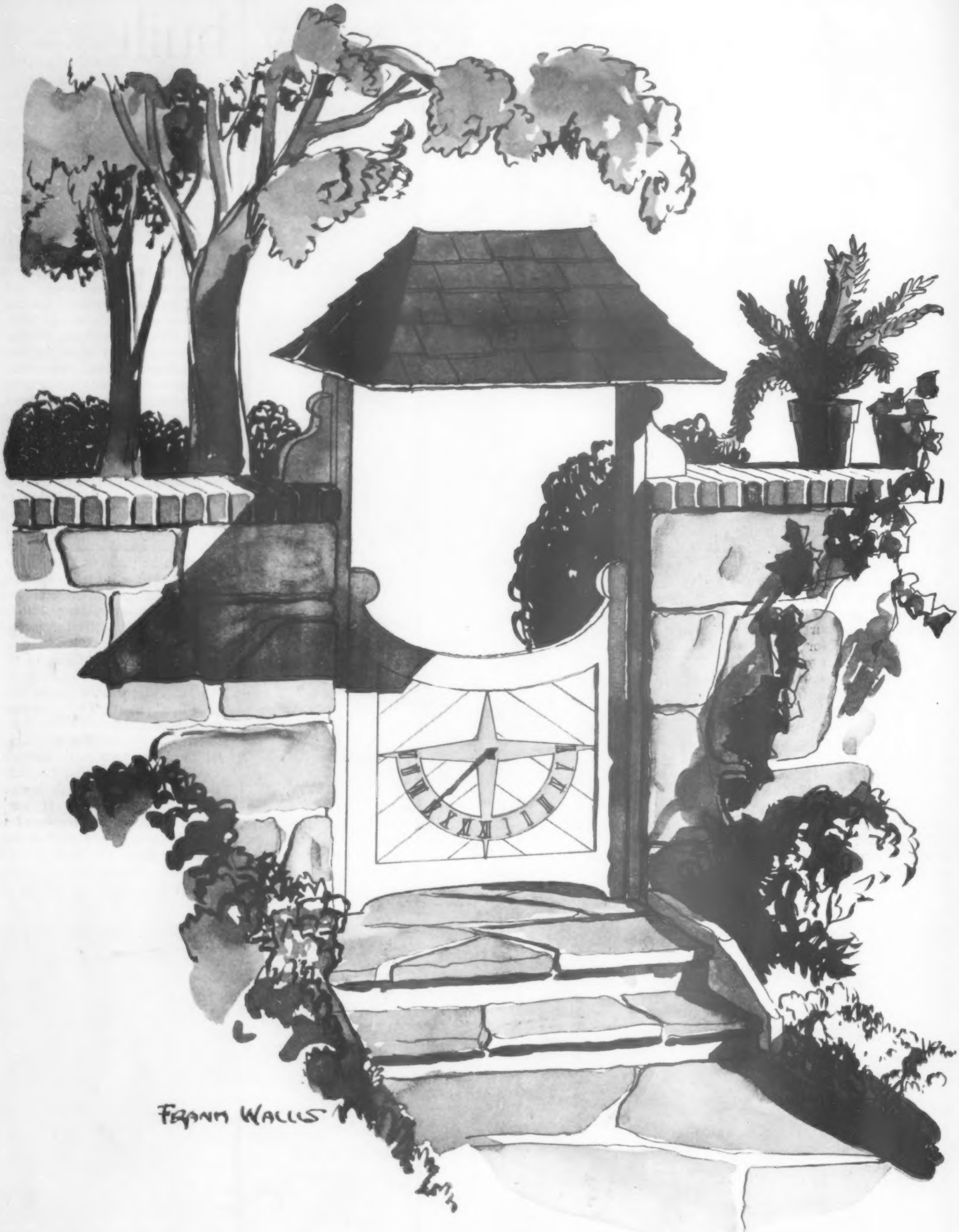
Next comes the laying out of the walk. A curving walk is more naturalistic looking than a straight walk; but the curve should follow some natural course and not turn too sharply or unnecessarily—it must be justified, even if an obstacle has to be introduced artificially, for an unjustified curve is simply an irritation.

How to fill the space between the stones? Grass is lovely, but unless the stones are quite flat and laid very evenly, the lawn mower cannot be run over them. Mortar-filled joints are far more practical and lasting and give a very pleasing appearance of permanency and solidness. Many use grass, thinking the mortar joints too difficult, but it is very simple to lay the rocks with mortar.

When the walk has been laid off *exactly* by careful measuring, remove three or four inches of earth and partly fill in with sand making what masons call a "cushion." This sand-cushion allows the stones to be pushed about freely, so a flat surface is easily obtained. After the stones are placed, thoroughly soak everything with a hose and let it settle for several days before proceeding.

Finally comes the filling of the cracks between the stones with mortar, using what is known as a "one-two" mortar mixture—one part cement and two parts sharp sand. Lime gives the mortar a white appearance and may be used or not according to taste. Personally, I think the dark mortar is better looking. If some mortar does get on the stones, it may be washed off with water. After the joints are filled, sprinkle the walk and keep damp for several days to prevent cracking.

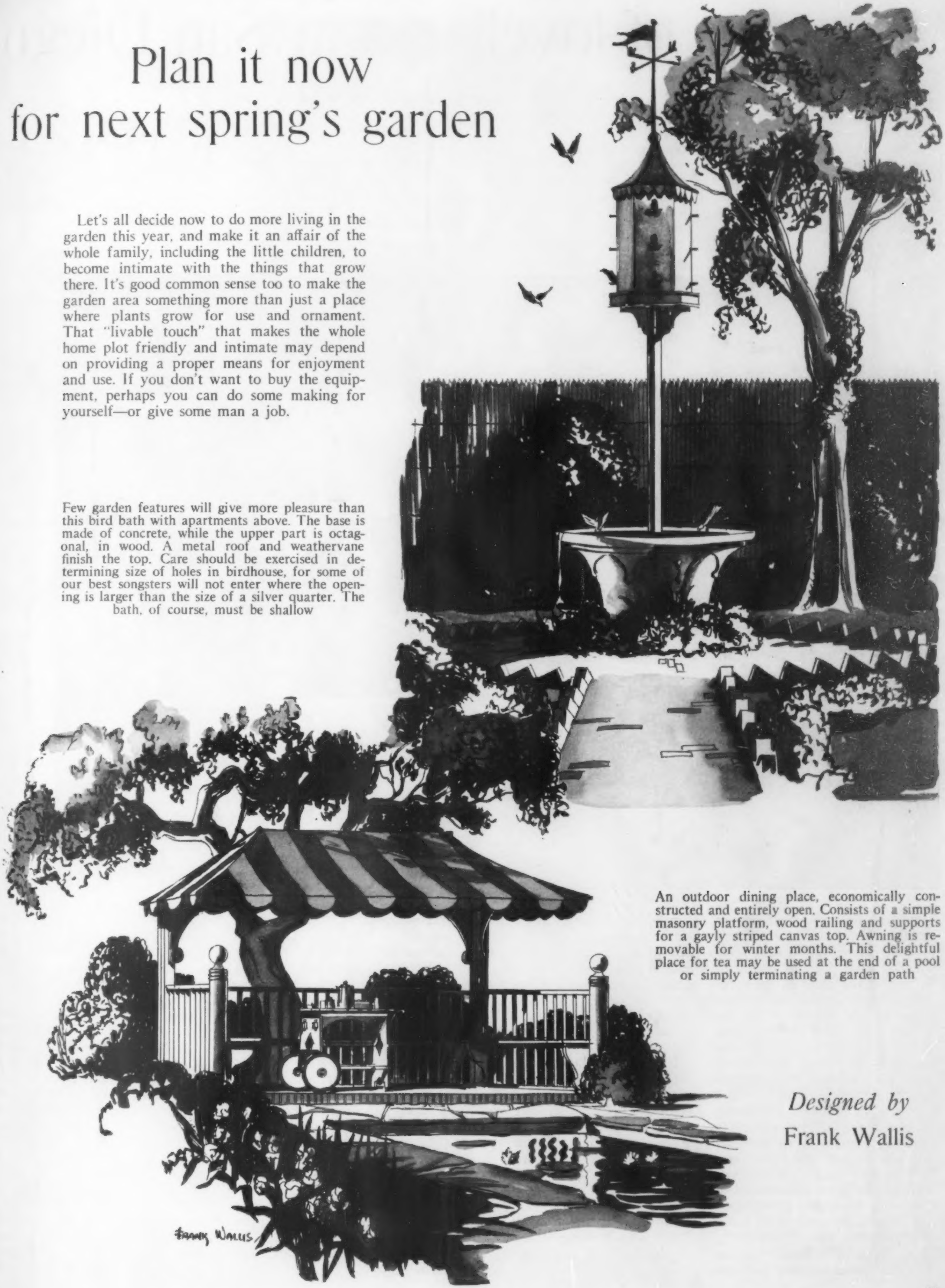




The garden gate has a host of uses. It is especially appropriate as an intimate ingress where one part of a garden is separated from another. This one, a day's work for the carpenter, would look equally as well in a hedge or wood fence

Plan it now for next spring's garden

Let's all decide now to do more living in the garden this year, and make it an affair of the whole family, including the little children, to become intimate with the things that grow there. It's good common sense too to make the garden area something more than just a place where plants grow for use and ornament. That "livable touch" that makes the whole home plot friendly and intimate may depend on providing a proper means for enjoyment and use. If you don't want to buy the equipment, perhaps you can do some making for yourself—or give some man a job.

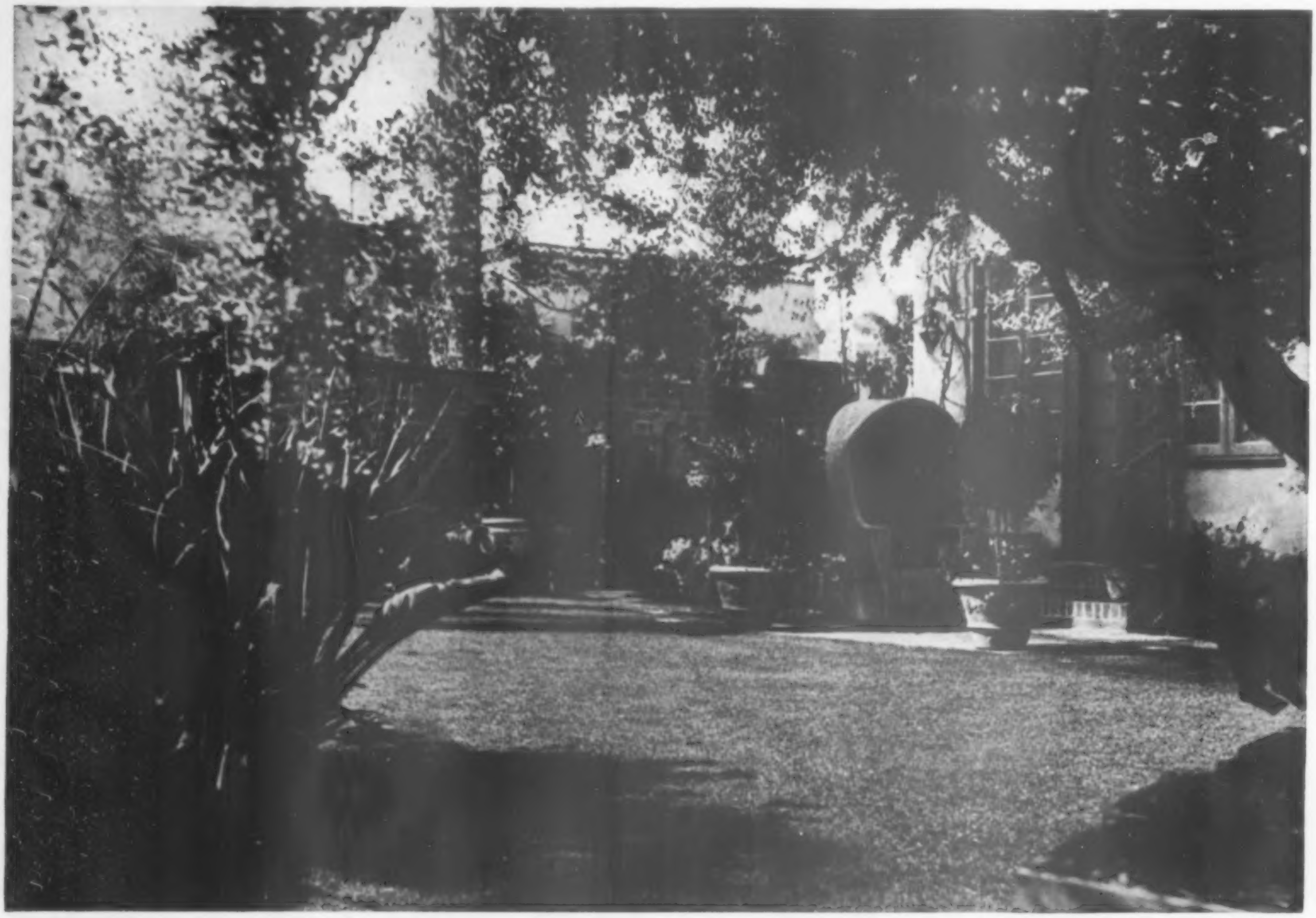


Few garden features will give more pleasure than this bird bath with apartments above. The base is made of concrete, while the upper part is octagonal, in wood. A metal roof and weathervane finish the top. Care should be exercised in determining size of holes in birdhouse, for some of our best songsters will not enter where the opening is larger than the size of a silver quarter. The bath, of course, must be shallow

An outdoor dining place, economically constructed and entirely open. Consists of a simple masonry platform, wood railing and supports for a gayly striped canvas top. Awning is removable for winter months. This delightful place for tea may be used at the end of a pool or simply terminating a garden path

Designed by
Frank Wallis

A garden of loveliness in San Diego



The San Diego garden of Mrs. Herbert Evans is described aptly by Eloise Roorbach as "Mrs. Evans' report of earth at its California best." Here is one of the very friendly entrances to the house

Photographs by Richard Requa

How beauteous is this garden: where the flowers of the earth vie with the stars of heaven."

This lovely inscription, written upon the walls of an old Alhambra garden, might suitably have been engraved upon the wall that Mrs. Herbert Evans has set between her garden and the street. Roses, as they grow here, do their utmost to prove that perfection is possible if wise care, sacrifice, and love are poured out in their service like some precious ointment. Setting a rose plant in the earth and giving it water is not enough, it seems, to inspire it to the utmost of its glory. Students often visit this garden to note its compactness, its order (the Greek word for beauty), its completeness. Great self restraint is needed out here in Southern California to keep a garden from appearing crowded. There must be incessant and wise control and a fine sense of design and composition. Though the plant possibilities of California are widely drawn upon yet there is no sense of its being that unlovely, though interesting thing, a plant museum. Certain mistakes so often seen in California gardens are avoided—such as Palm trees springing from the center of a lawn, square beds cutting senseless patterns in an otherwise gorgeous lawn, jungles of shapeless shrubbery shutting light from windows, Cactus and Ferns in unnatural combinations, magenta Bougainvillea and red Geraniums, orange Lantana and Rosy Morn Petunias. Perhaps a better appreciation of what has been done toward perfecting the garden possibilities of cañon gardens, can be reached if we begin with the wall, and follow its growth down the trails of the cañon that was so recently a menacing jungle.

If a garden lacks privacy, it fails in the first principles of garden making—repose, privacy. "To enjoy solitude with the consciousness of neighborhood," as Thomas Wainwright expresses it. The wall, of brick, rises well back from two streets, giving rich possibilities with the corner it makes within. Slender Cocos plumosa Palms stand at the street curb. Here also are planted the Roses which climb the wall and spring far above it and various annuals to give a succession of color for the pleasure of the passers-by.

Two gates pierce this wall. The arched one leading directly into the upper garden, with its guard of sword-leaved Yuccas on the outside and of Roses within. Here hangs a bell for the convenience of those who wish admission. And the name of the garden "La Colina Redenta." A second gate, squared at the top, is distinguished on the street side by flowering vines and a curb garden changed as the season advances so that there is always color and perfume to gladden the stranger.

Mrs. Evans' idea was to compose a succession of pictures, to be specially effective at different seasons. For, in spite of general belief, there are distinct seasons here. Plants come to the climax of their growth, then retreat into a lengthy sleep. Red Poinsettias flame gorgeously for the Christmas holidays, then the leaves fall, stalks must be cut back and a sad "blank" confronts one where once superb beauty reigned. So garden makers plan to have something else come into bloom while they are resting. Winter-blooming Cinerarias must be replaced with Petunias or some such favorite. Winter stock and Antirrhinums must give way to Marigolds, or Asters, or other summer blooming plants. There is always some color in a California garden and it is quite a task to plan shades and height of plant for best effect. There is one beauty of the winter and quite another one for the summer, there is one for sunny situations and another for shady ones, so there is always change, excitement, activity.

The green lawn is set with a veritable jewel of a pool, low in the ground, grass fringing it simply, tall Iris and Bird-of-Paradise succeed one another and give height where needed. Waterlilies (blue ones) thrive in one corner. An ancient grinding stone of

The Wisteria, a fragrant and celestial-like drapery with sprays hanging two feet from the roof of the pergola, seems almost unearthly in its rare beauty and charm

The pool, shown below, with its blue Waterlilies is a veritable jewel in the green lawn. Tall Iris and Bird-of-Paradise and a vase give height, while grass and low plants fringe the edge. A bird bath, once an Indian grinding stone, is placed beside it

Indian workmanship, serves as a bird bath. Back of this picture is a seat with pergola top over which Roses run, giving grateful shade and sense of retreat.

From this seat, with the pool for immediate foreground, one looks toward an outdoor sitting room, with Italian vases, chairs, and tea table for suitable furniture. If the eyes turn to the right, the pergola overrun with Wisteria, lavender, white, and purple, centers the interest. In the spring this pergola seems unearthly in beauty for the sprays of Wisteria, the Japanese varieties, hang two feet and over through the roof making a fragrant and celestial-like drapery. When these are not in bloom, then the orange-scented Syringa takes chief place, for out here it is difficult to tell whether it is a sprangling shrub or ambitious vine. It is a persistent bloomer and fills the air with perfume.

Still another picture seen from the seat, is of a Leptospermum laevigatum grown to tree height. In spring it puts forth a profusion of white blossoms. This provides a graceful "visiting" place. Here famous horticulturists, landscape architects, flower enthusiasts, and writers have spent pleasant hours talking about gardens, their charm and how best to plant, furnish, and maintain them.

Following the path as it curves behind grouped shrubbery, one walks beneath the pergola, always offering some sort of interest even when the Wisteria is not in bloom. Here hang baskets of Tuberous Begonias and Maidenhair Ferns, Helxine, the Fairy Moss, creeps in and out of crevices of the rocks and makes a soft green cover in a shade too dense for grass, Fuchsias flourish at the sides, with openings through which the Mission Valley far below may be seen—a lovely vista.

This pergola path leads to a terrace where distant mountains lure the eye and where tea is served. Italian jars are here, comfortable chairs, benches, and other suitable articles of furniture. In the spring a giant Echium lifts superb spikes of blue far into the air. Later the red flowering Eucalyptus reigns supreme and in the winter season the Toyon Berry (or Birds' Christmas Tree) brings warm color and attracts myriads of birds.

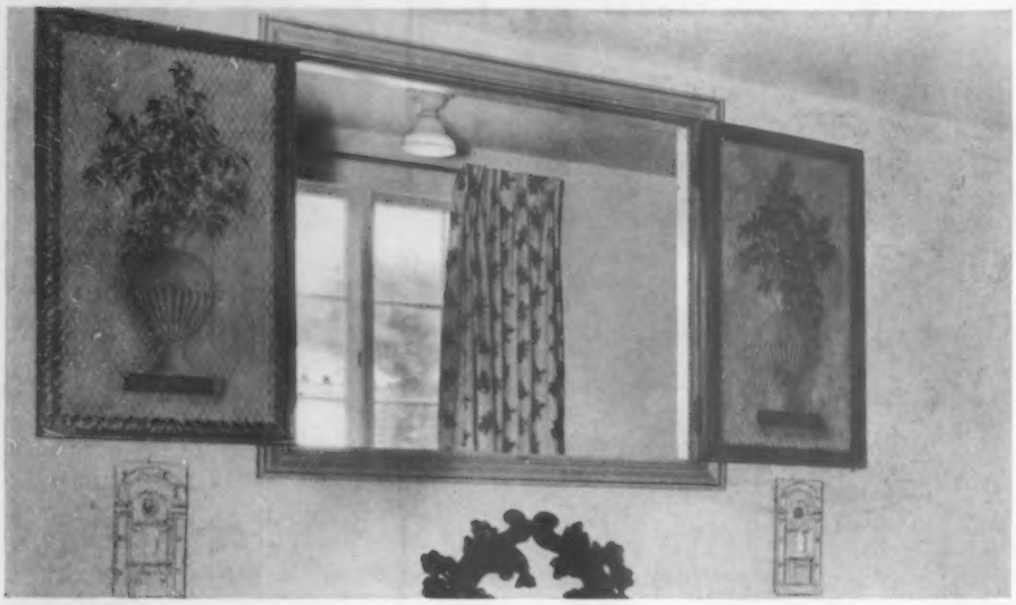
Returning by another fern-fledged path, interspersed with Violets and Freesias, the Iris banks are seen. She has made a special study of these splendid flowers, and during the season they represent almost the entire range of Iris possibilities. Further down the cañon are wild shrubs which San Diego garden makers are endeavoring to civilize. Here are several varieties of Wild Lilas, in light and dark shades, glossy-leaved Rhus, dainty pink and white Buckwheat, Mimulus, Wild Gooseberry and so on, a long list of lovely things which seem to like a little care and attention. Beside this path is a tiny pool and a stone frog sits in sleepy content near by.

When Mrs. Evans selected this cañon for her home, the lower part was but a dense tangle of tough growth, the most stubborn of which elbowed out the less hardy. Wild vigor prevented tender beauty, no man dared venture through its thorny growth. Now Iris stand where rank grasses once flourished in hostile colonies, flowering vines wander where brier once thrived. Lovely trees stand just where they look their best against the amethistine hills beyond. Shrubs of delicate bloom or gay berries thrive where nondescript growth stood rampant, a friendly path conducts graciously where once a rabbit scarce could scamper.

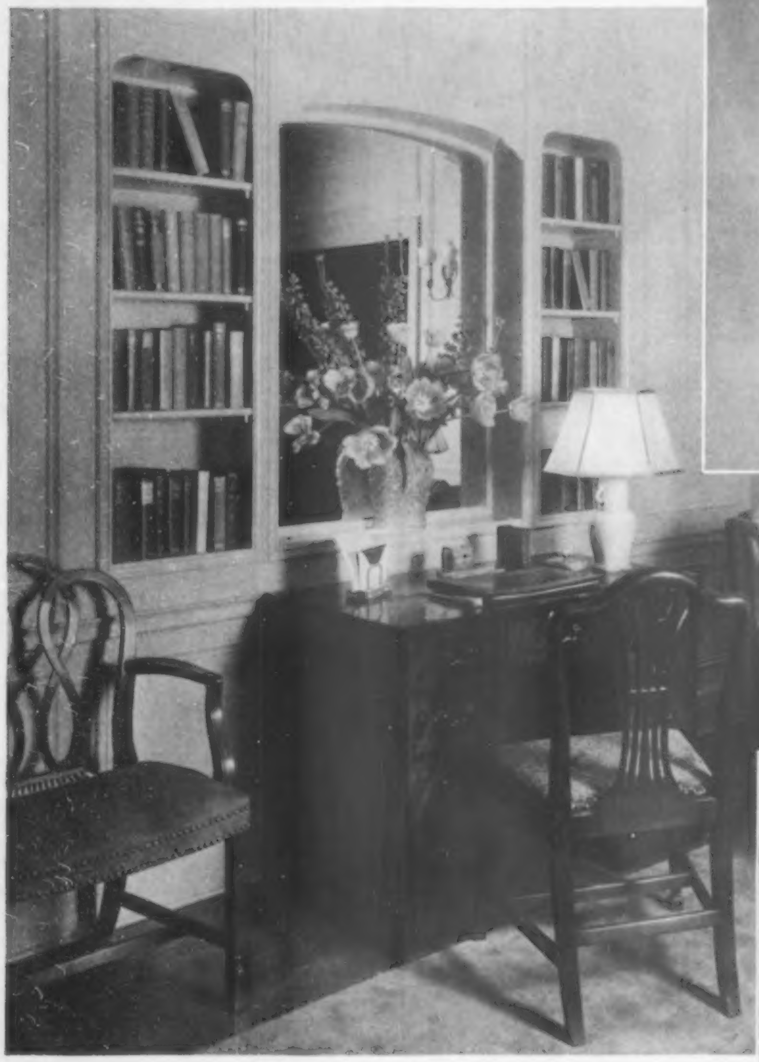
A garden has character, individuality and can no more be described in detail than a person can be known by casual view of eyes, nose, and mouth. It is the

[*Please turn to page 111*]

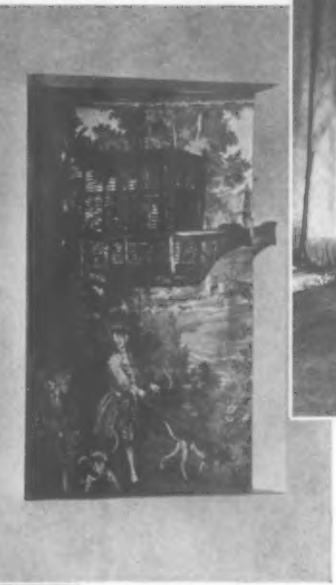
Unusual wall treatments



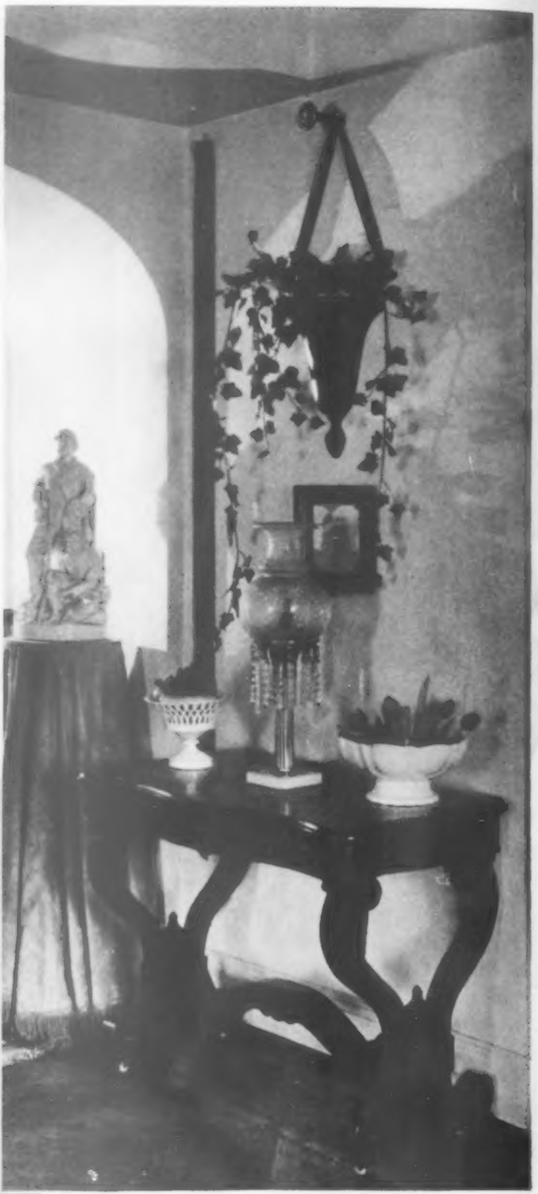
Some old houses still have an inside window and the photograph above shows a very smart solution for a seemingly impossible wall treatment. The doors may be decorated by hand, or wallpaper motifs used with smart architectural border



For a smallish room or one inclined to be dark, nothing could be more effective than the arrangement above, with bookshelves flush with the walls flanking a built-in and set-back mirror. The value of reflections is heightened and a focal point for a furniture grouping provided. Arrangement by James McCreery & Co.



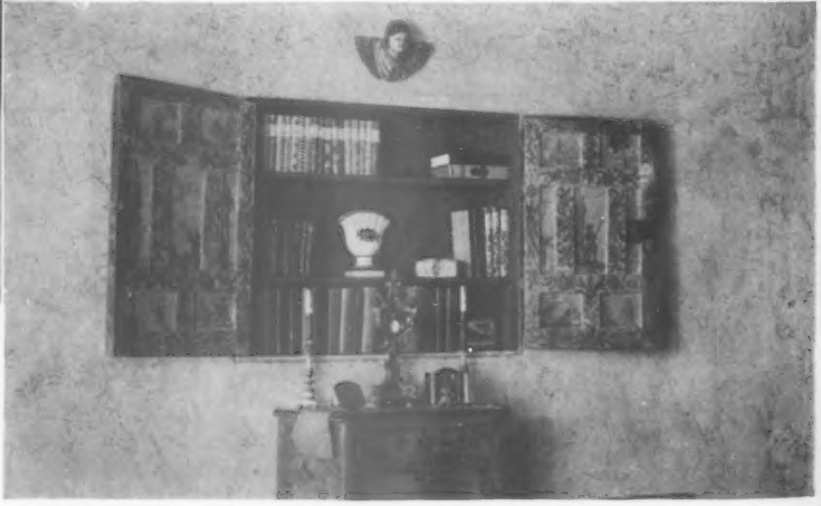
Perhaps nothing is more difficult to treat than a wall niche in a stucco or rough plaster wall. It has been effectively decorated in the photograph above by placing a bird cage against a small tapestry



Photographs by M. E. Hewitt

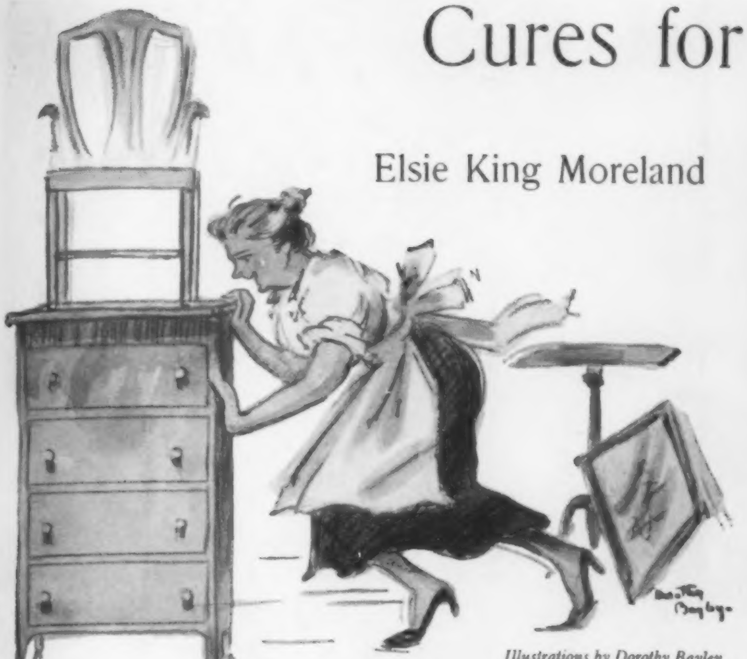
Mid-Victorian decoration has definitely returned, and in the ensemble above an old marble topped table, Rogers group, lovely old lamp, and trailing ivy combine to make the old very modern indeed in its treatment. Trailing ivy, suspended from a curtain tie-back adds a picturesque quality

A cupboard becomes a principal wall decoration in the room of Italian inspiration, below. Doors painted and fitted with an old lock, shelves with a few well-chosen ornaments, and a collection of volumes bound in lovely Italian book papers, make a picture above a painted commode



Cures for post-holiday doldrums

Elsie King Moreland



Illustrations by Dorothy Bayley

Changing the furniture around is to a woman what a vacation is to a man

If homemakers had a theme song it might well be, "I'm just so weary all the time." Especially after the holiday excitement, when more is expected of homemakers, and fun for the family is work for mother.

Chronic fatigue may come from any number of physical causes, and if it persists it is always wise to consult your doctor. Often, however, it can be traced to an accumulation of little things—certain little faults or habits that we are barely conscious of—or at this season, to an overdose of work. If rest doesn't do it—check these.

For instance, shoes. Probably no other one thing contributes more to the comfort and energy of the homemaker than the shoe she wears. Two necessary requirements are a built-in arch support and a heel of medium height. And be sure the heel has a rubber tip—it's as important as the shock absorbers on your car.

Next, the little matter of breakfast and lunch. It is surprising how many homemakers and mothers neglect to eat properly. So anxious are they that Senior gets off to work in the right frame of mind, and that Junior drinks his orange juice and eats his cereal, their own breakfast usually consists of a cup of warm coffee, and toast.

For lunch, which is the homemaker's most important meal because it is the most neglected, we usually just open the refrigerator door and choose between whatever we see there. The slice of butterscotch pie left from last evening's dinner, or the dish of cold baked beans. Maybe if we're very hungry, we will eat them both. They will not quite satisfy us, so we will nibble at the fudge all afternoon, and our appetite for dinner will be spoiled.

Now! Be sure that you eat a good breakfast. If you can't eat until the family is straightened out, then wait, and take plenty of time. And be your own guest for lunch every day! Take at least an hour. Prepare it carefully, arrange it attractively. Turn on the radio, or read the new magazine that came that morning. Don't think you are wasting time, and don't think once of what you have to do that afternoon. You will be surprised what a difference it will make, physically and mentally.

Put bluing in the dish water, sleep in your own guest room — anything to break the monotony of housework!

Plenty of fresh air is also very important. In the summer with all the windows and doors open, and our porches so inviting, fresh air is not much of a problem. But in winter we are apt to spend too much time indoors. In one large office where I worked, the windows in the entire building were opened at ten-thirty and three o'clock every day, for fifteen minutes. Why isn't it a splendid idea for homes?

And here's another fresh air idea, given me by a doctor. When you begin to feel tired, open all the windows, stretch flat on the bed, properly covered of course, and prop your feet up higher than your head. Fifteen minutes will make you feel like another person. This is also an excellent time to listen to that "inner voice," to draw fresh courage and inspiration for your daily tasks and problems. A time to remember these beautiful words, "Come unto me, all ye that labor and are heavy laden, and I will give you rest."

And then every homemaker needs some outside interest. Some club or church activity, some form of expression that has nothing to do with child training or the keeping of a home. The cultivation of some talent or some hobby, something to think about as you go through the day, something to *look forward* to. The homemaker, like Lot's wife, is apt to look back. Especially today, when so many of them have left behind other careers or high salaried positions.

Change is also an excellent remedy for that tired feeling. And by change I do not necessarily mean taking a trip. I once read somewhere these words: "Changing the furniture around is to a woman what taking a vacation is to a man." And I know it to be true. Nothing seems to refresh me quite so much, to give me a new "lease on life," as seeing my piano in another corner, the sideboard under the windows, my bed facing another wall.

Sleep in your guest room for a night or two. It was Benjamin Franklin, I believe, who found it more restful to have two beds to sleep in. And there is the story of the young housewife who broke the monotony of dishwashing by adding a little bluing to the water. Yes, change is an excellent tonic.

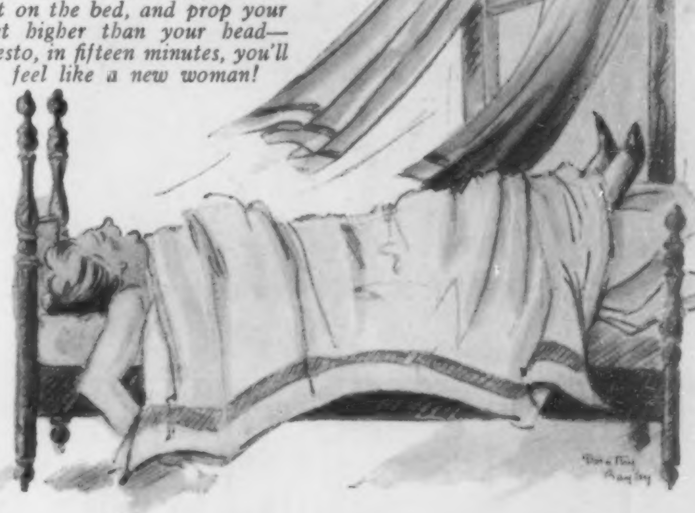
And last, but by no means least, there is your own mental attitude. Homemaking may be a daily round of endless tasks, or it may be a glorious, satisfying career. It all depends on how you think about it. Worry adds years to your looks, magnifies your troubles, and makes you feel twice your age. It is mental energy wasted. Never yet has it paid a bill, bought new furniture for the dining room, or corrected our children's faults. So use your mental energy in some *constructive* and really enjoyable way.

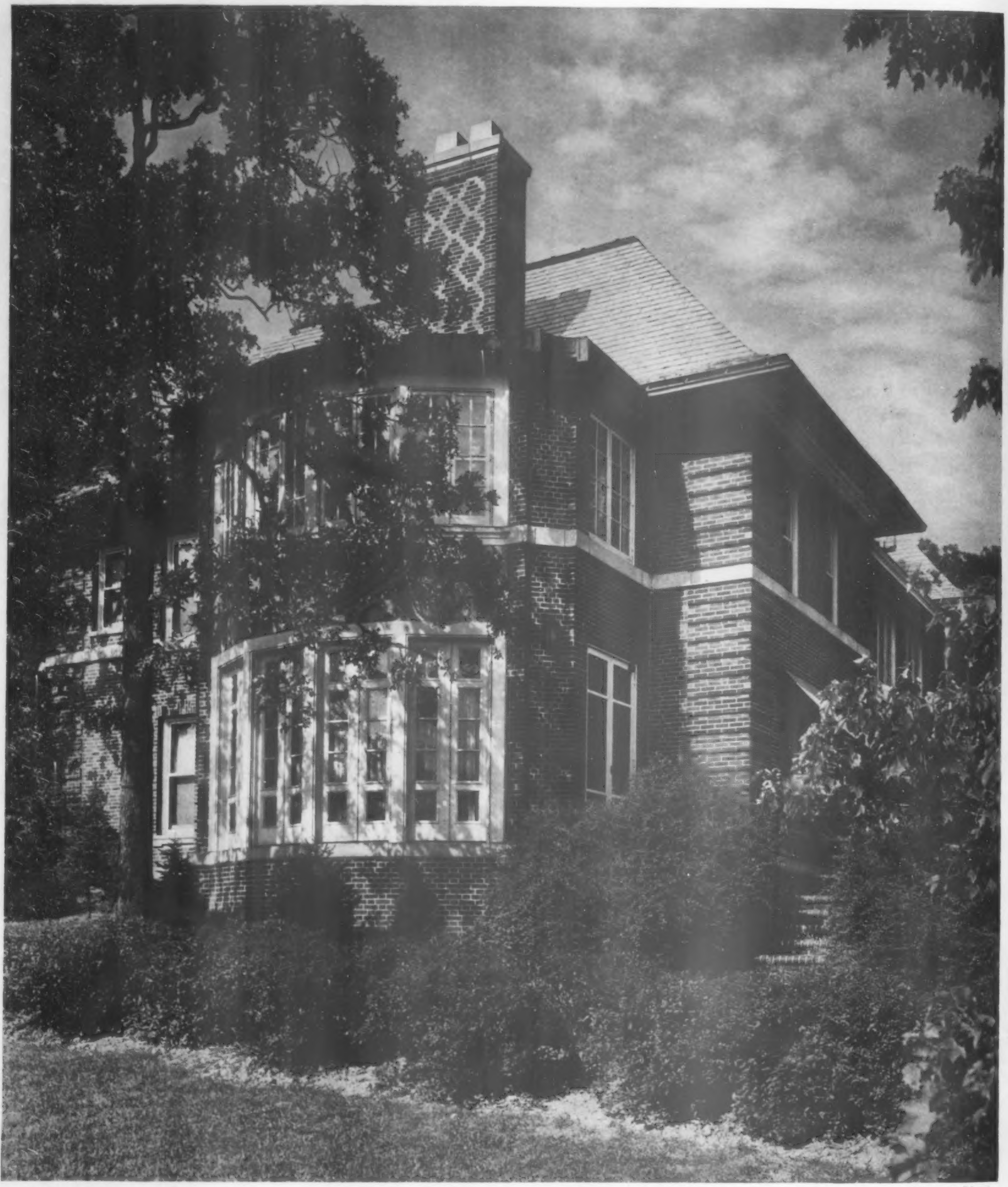
Too busy for anything but a slice of butterscotch pie? Sakes alive, woman, be your own guest for lunch. Prepare it carefully, turn on the radio. Even a little office clerk takes an hour for lunch and relaxation

Keep a bit of verse, a favorite hymn, tucked away to carry you over the "blue moments." And don't take your job too seriously. Don't be so "cumbered with much serving" that you miss the beauty and joy of life. Cultivate your sense of humor. There's no better tonic for that tired feeling than laughter. Remember Shakespeare's little verse:

"A merry heart goes all the day,
Your sad tires in a mile-a."

Open all the windows, stretch flat on the bed, and prop your feet higher than your head—presto, in fifteen minutes, you'll feel like a new woman!



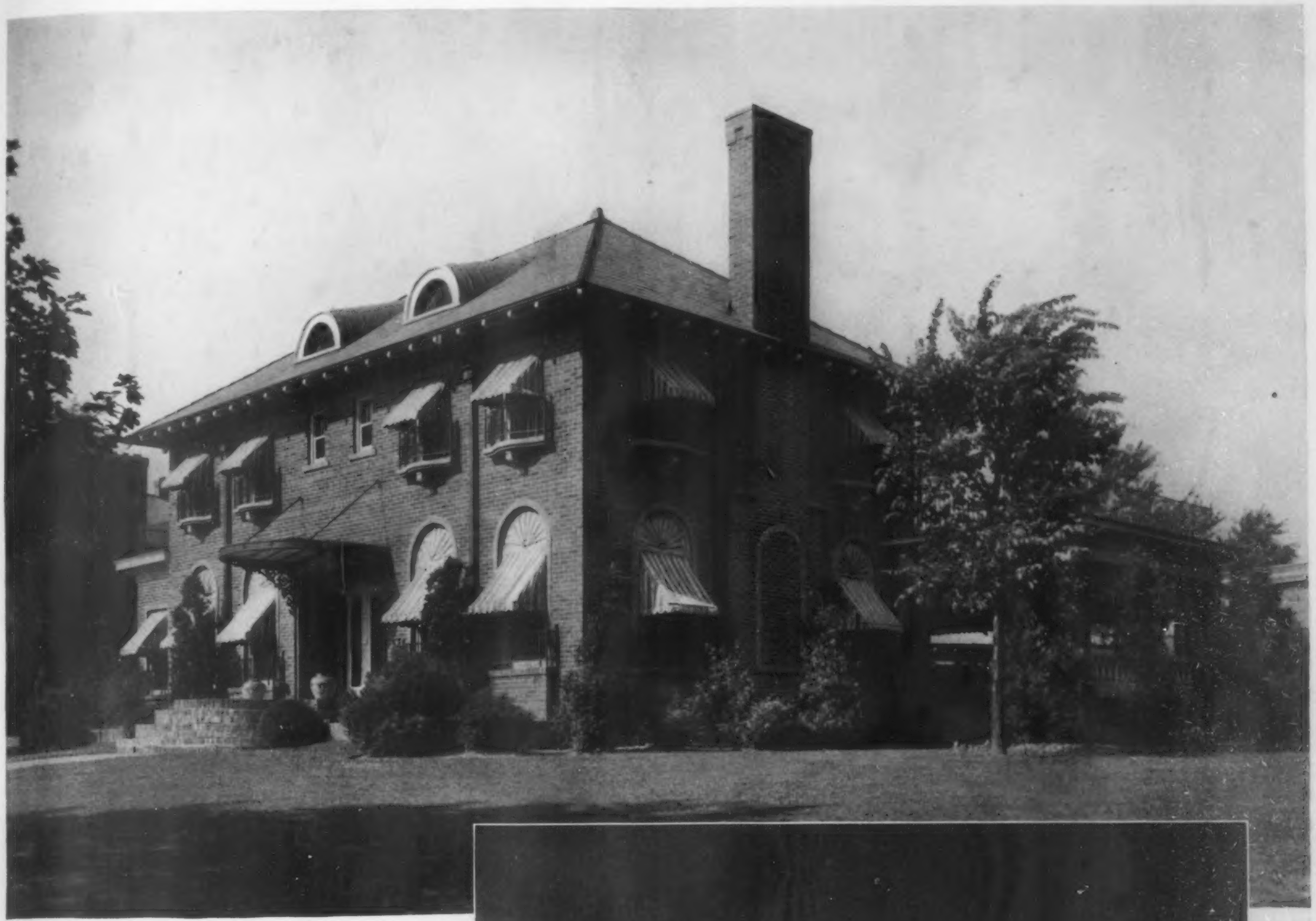


Above, the home of Mrs. A. H. Fenerbacker, St. Louis, Mo.

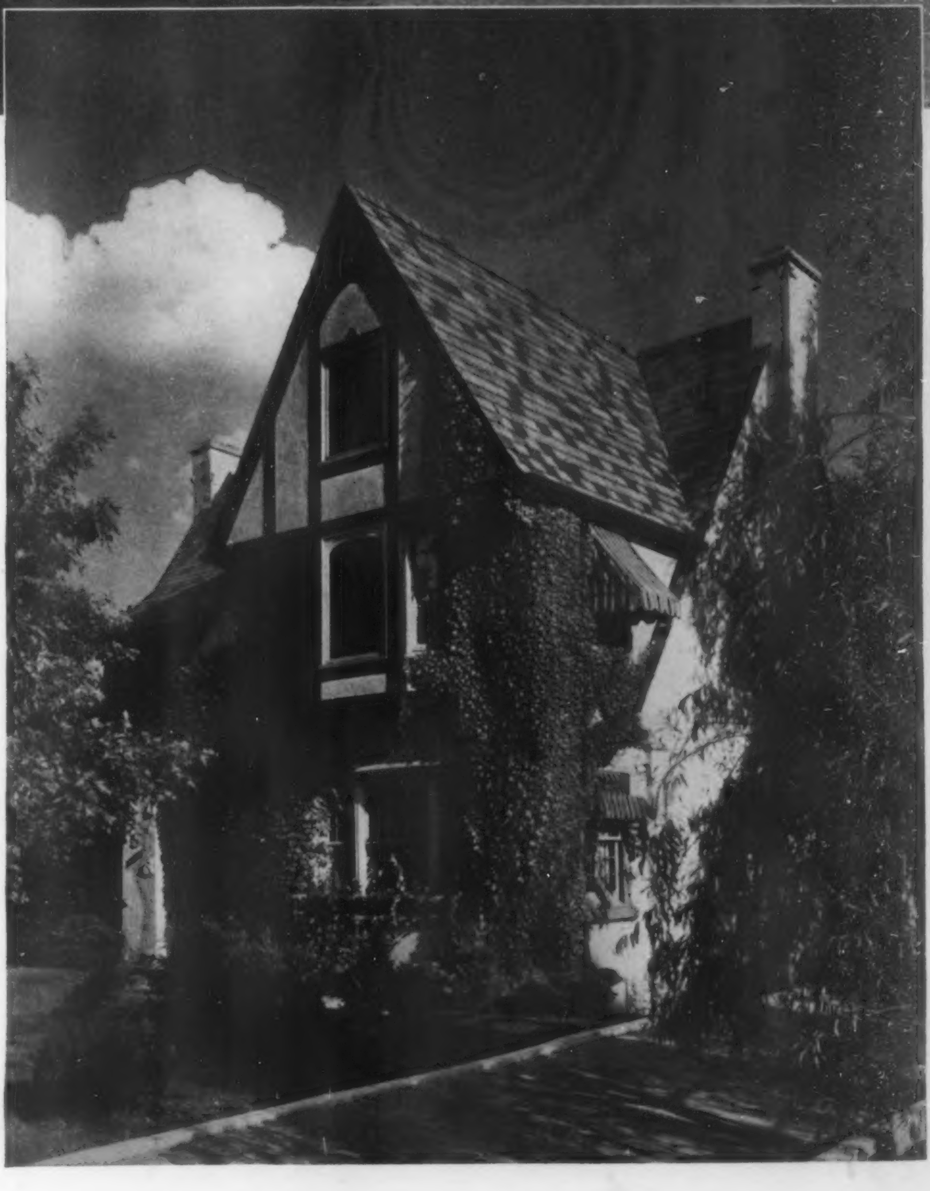
Alexander Piaget

The Editor Goes West~

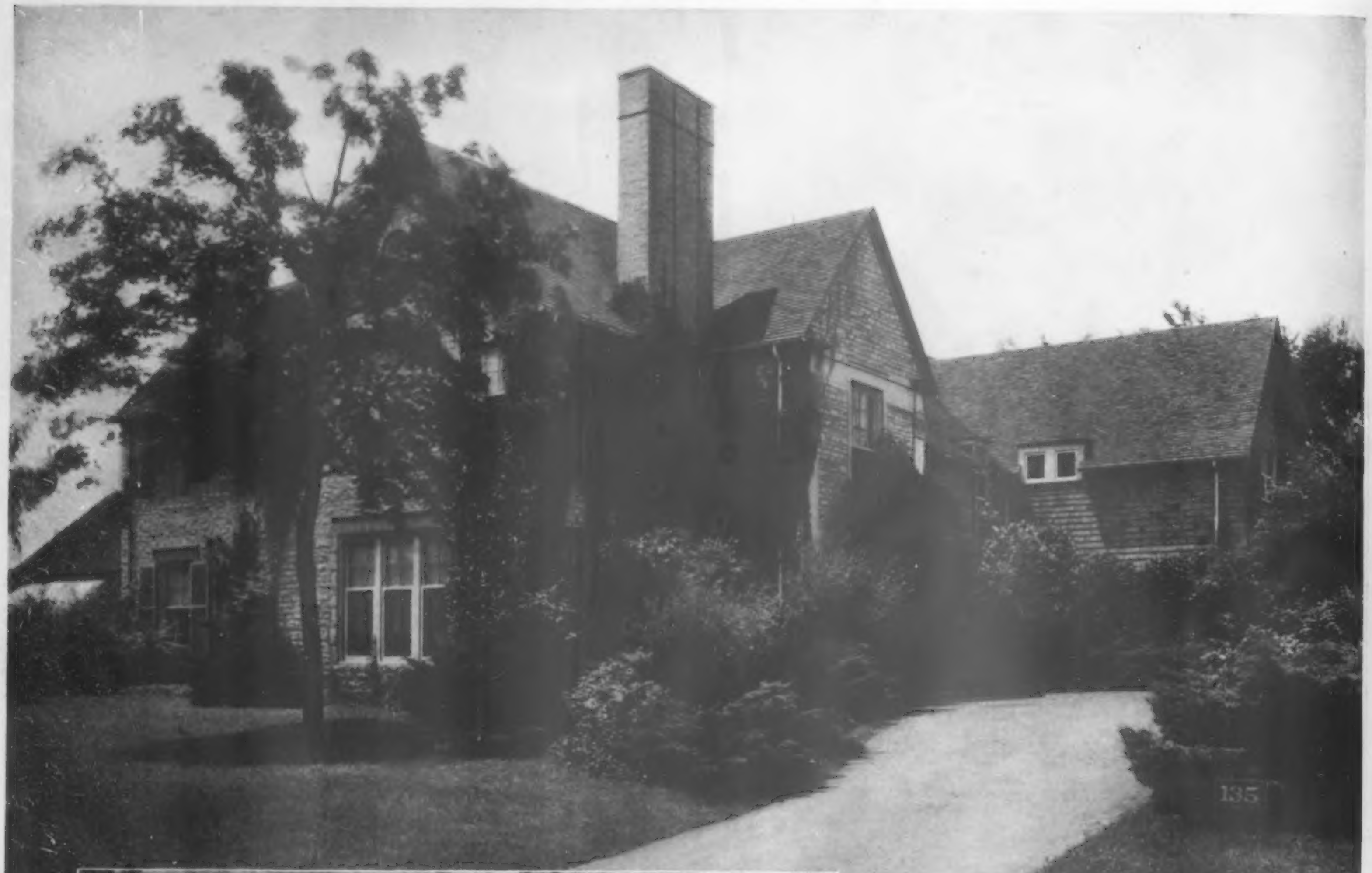
and visits some readers' homes

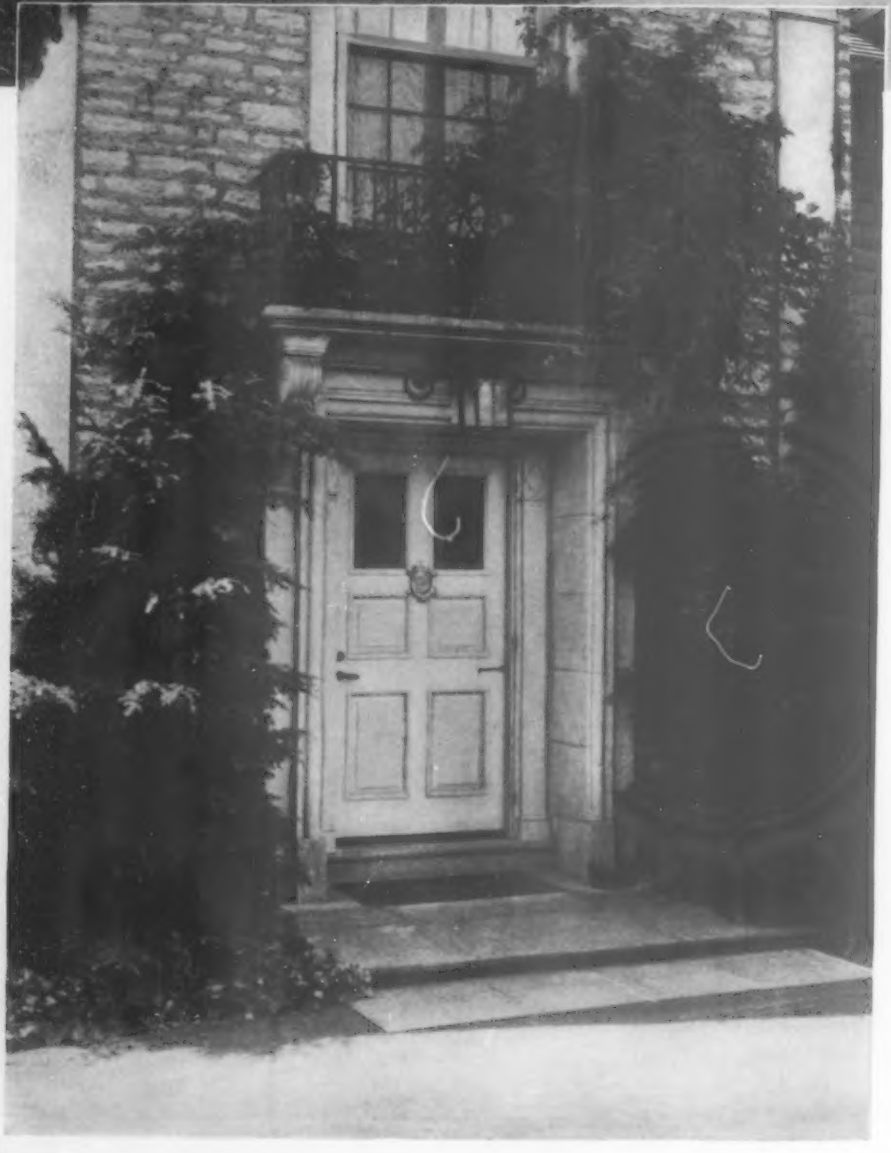


Above, you see a broad, sunny expanse of lawn leading to the home of Mr. and Mrs. W. L. Payne in Arlington, a lovely suburb of Columbus, Ohio. The day I came upon it, I literally skidded right into the living room, for Columbus welcomed me with a most impressive thunder shower! However, I found the huge, hospitable living room, with its lovely French furniture, sufficient reward for braving the hostile elements. Sorry, but you'll have to be content to gaze upon its exterior charm only



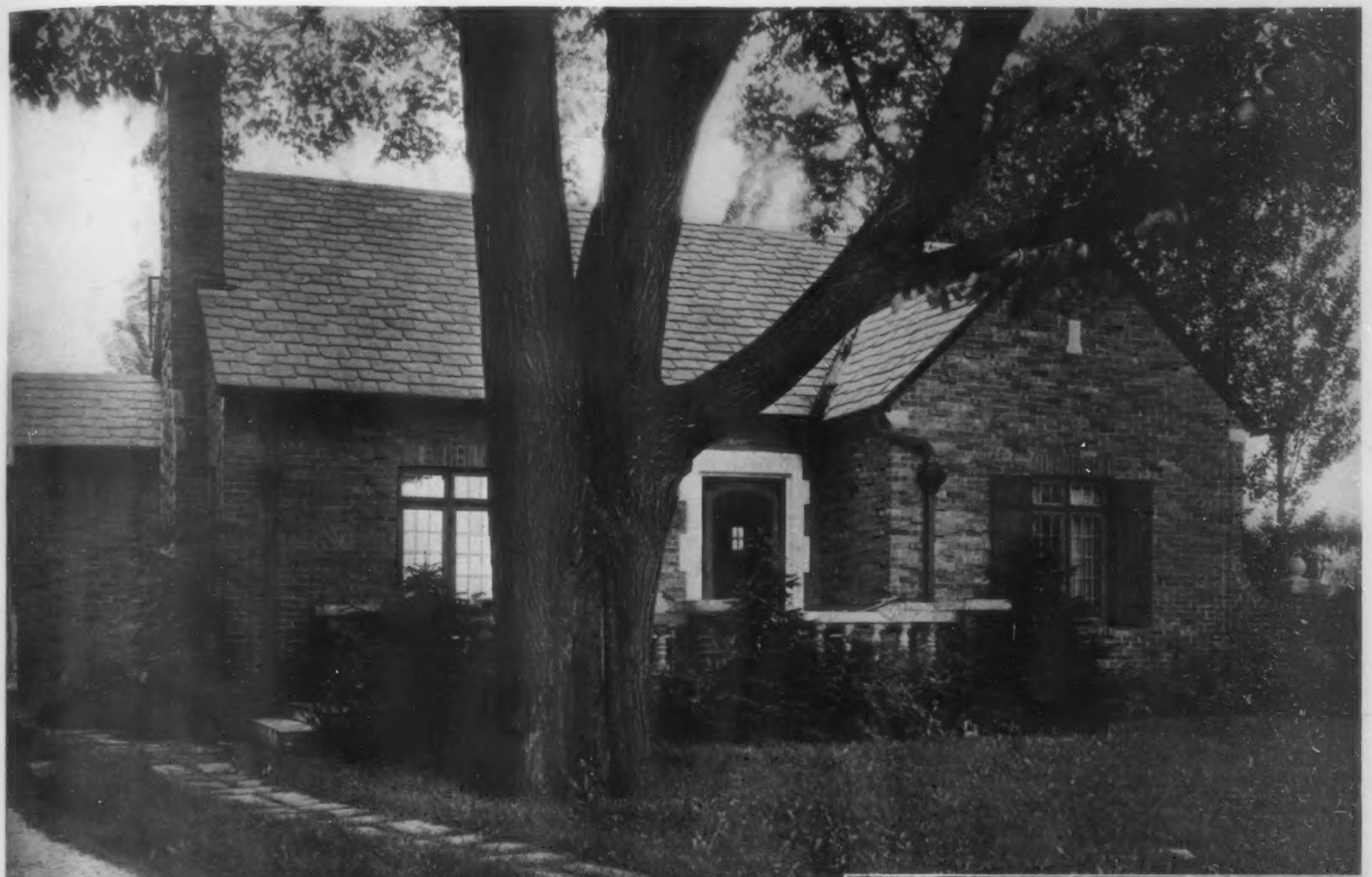
At right, the home of Mrs. C. F. Setz in St. Louis, cool and green in its summer dress of ivy

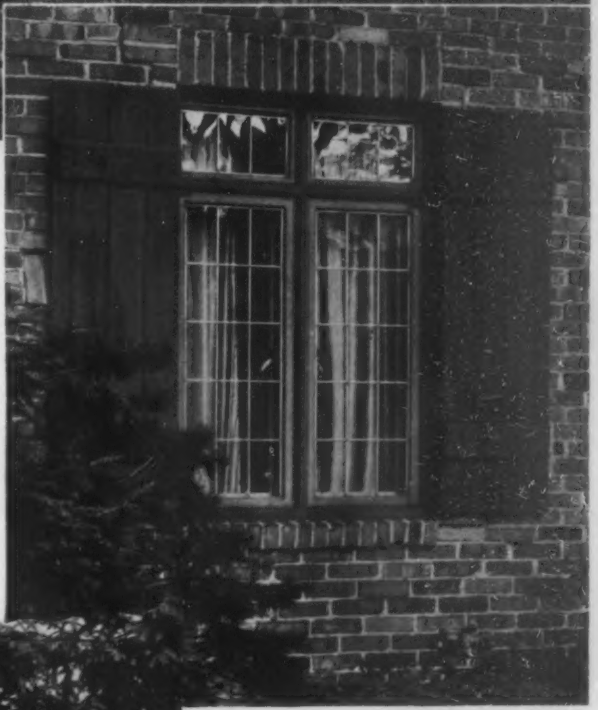




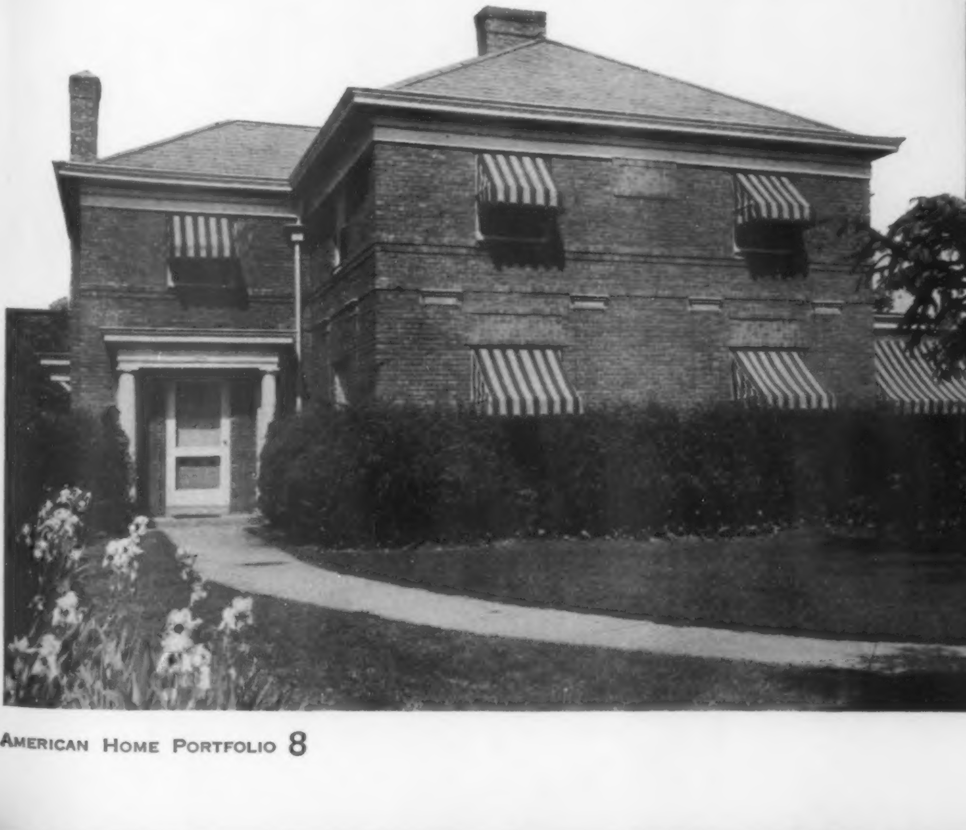
We never told Mrs. Brown how many times we turned her corner searching for number 135 and now, with the number standing bravely before our eyes, we guess we must have been near-sighted that day. But everything was so green and so secure from prying eyes and craning necks on the street, there really was some excuse for overlooking a mere number

Of stone and timber, adorned with fine architectural details, is this charming home of Mrs. John Edwin Brown, in Bexley Park, Ohio. The doorway details are particularly pleasing, I'm sure you will agree

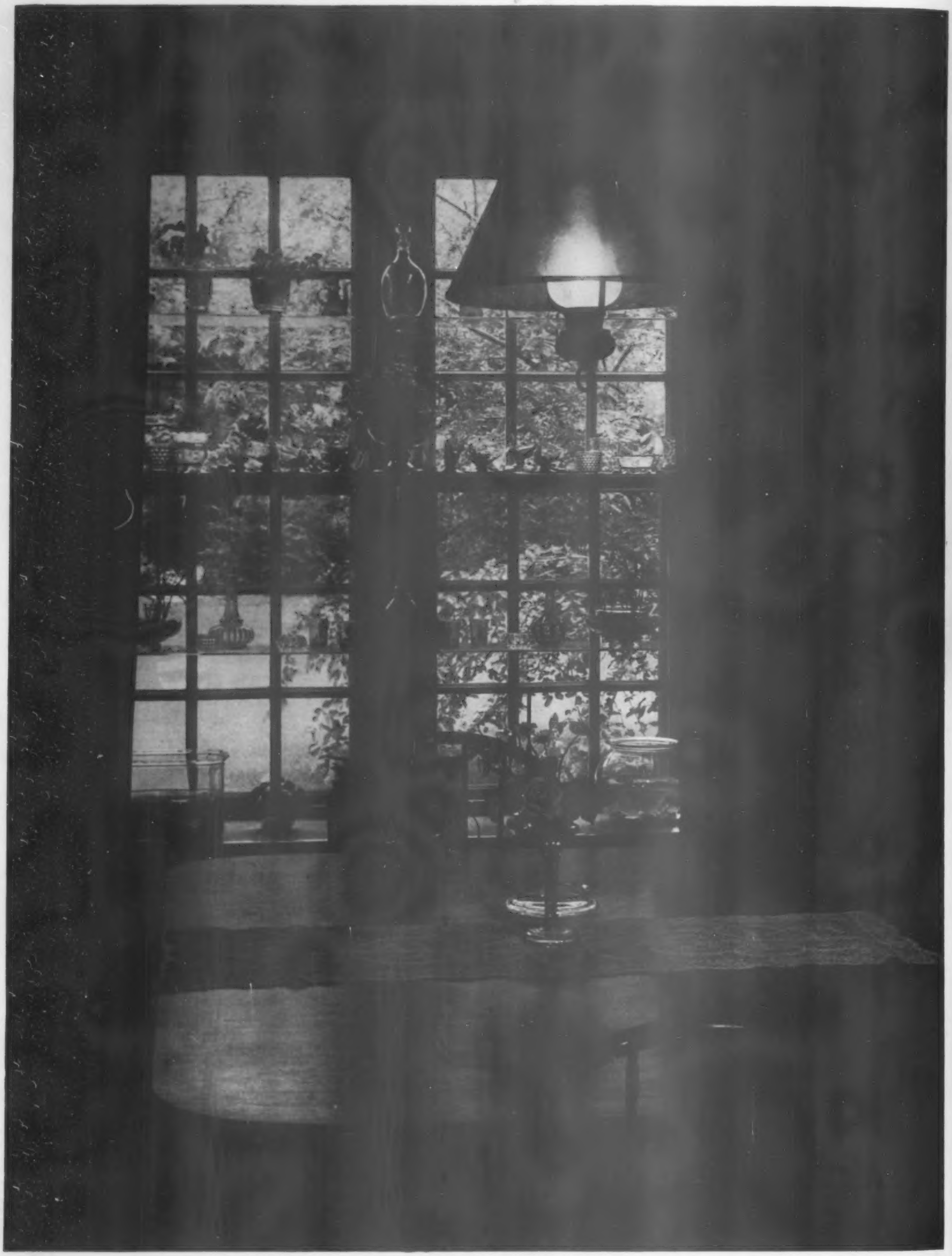




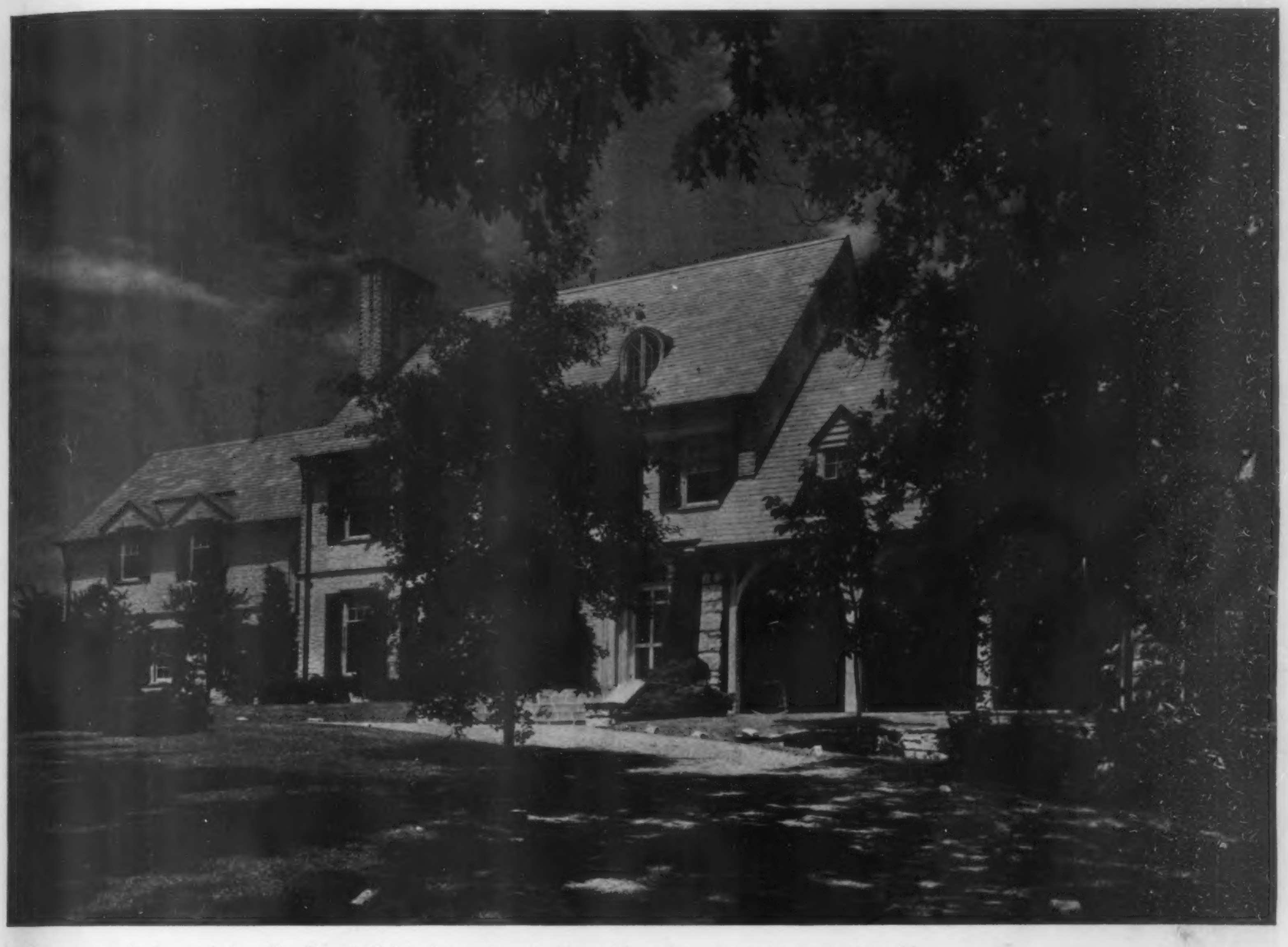
And here we are in Indianapolis, Ind., trying to peer past the big tree and look straight inside the home of Mr. and Mrs. H. C. McMillan. I found many homes of this bungalow type in the Mid-West, but none more attractive than the one you see above. Typical of the careful detail in the design of the house is this attractive window



Back again to Arlington, just outside Columbus. Isn't it delightful, the way we can skip about from state to state on this home journey of ours? The home at left, with winding path, is that of Mrs. Herbert C. Miller



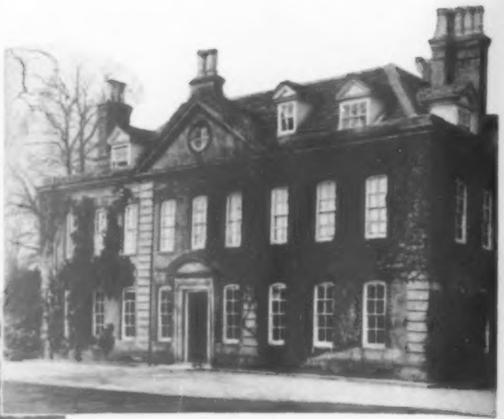
Mr. Piaget, our photographer, made this study of the breakfast room in the home of Mrs. James W. Harris, St. Louis, Mo.



I believe every single word that Mr. Russel Wright has written in his article and am in entire sympathy with his point of view. But what a test it is put to, when one makes a happy landing at a home like the one above! Indeed, the modernists will have to go a long way yet to persuade us to give up such utterly charming tradition in the building of our homes, for to most Americans this home of Mrs. James W. Harris, in St. Louis, Missouri, still typifies the best of American architectural design

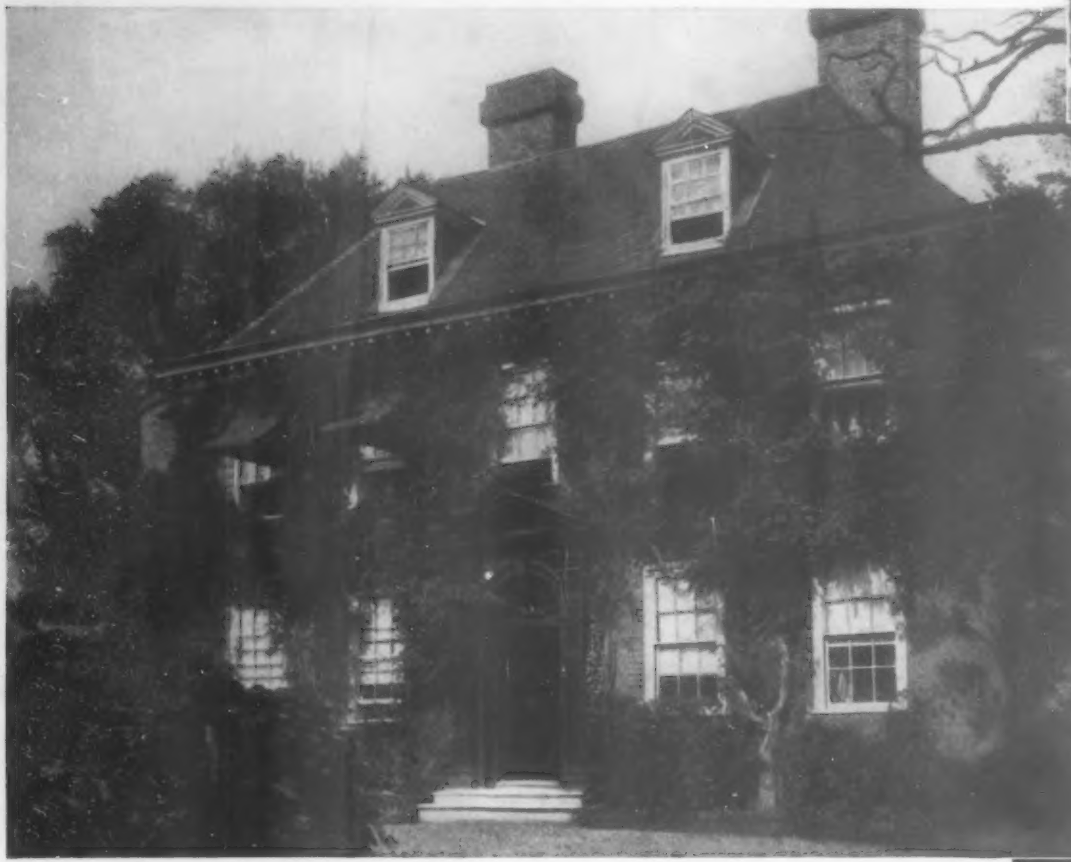
Still another perfectly good reason for sentimental attachments to our Colonial heritage, is this beautiful Colonial dining room in the home of Mrs. Harris. Say what one will about efficiency, compactness, et cetera, here is a dining room built around the idea of hospitality on no meagre scale, and as yet no acceptable substitute has been found for that quality of graciousness in our homes

The origin of present-day architecture



Courtesy of Harvard School of Architecture

A country house in Horsham showing the severity and formality of the Georgian work. Only the chimneys and the ivy vines have deviated from absolute symmetry



At left: A house in Wingham. The hip roof, tall windows, symmetrical chimneys, and mutuled cornice are characteristic of the period

III. Characteristics of the Georgian house—Don Graf

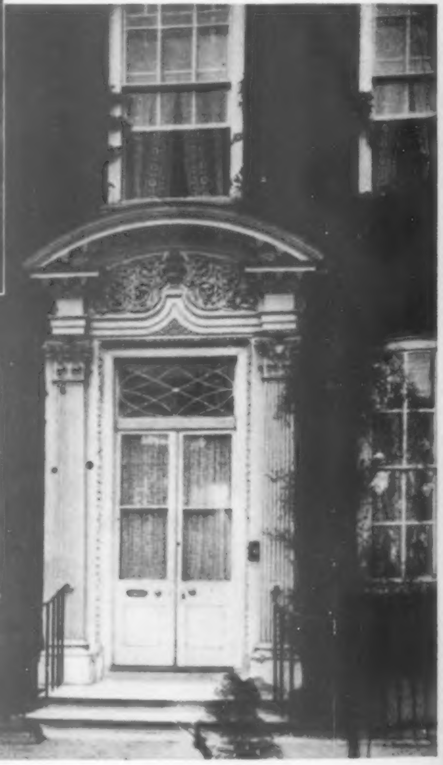
A GREAT amount of confusion has been caused by the indiscriminate use of the word *Georgian*. English writers, particularly, are prone to include the contemporaneous architectural movement of the American colonies within the term, thus suggesting a unity of style in the two countries which never existed. It would be in the interest of accuracy to class the architecture of America as *Colonial* and that of England as *Georgian*, for—although contemporaneous and parallel, each influencing the other—they were separate and distinct expressions which maintained their individual entities and feeling.

But just as we find Englishmen who speak with an American accent, and conversely Americans whose speech betrays a residence in England, so we find that the close relation existing between the two countries sometimes produced a hybrid whose real identity is difficult to determine. Even the mere accident of location is not sufficient for classification, for we meet Americans in London and Britishers in New York. So buildings of this period are found on the tight little isle which are decidedly American Colonial, and many historical houses of our South and middle Atlantic states that are undeniably English Georgian. Present-day architects have, either by accident or intention, mixed the two types to produce what might be termed *Colonial-Georgian*. These hyphenated houses are often charming because of the natural compatibility of the two modes of architectural design.

The Georgian period dates approximately from 1700 to 1820. It is perhaps better known for the famous furniture designers Chippendale, Heppelwhite, and Sheraton, than for its architects Gibbs, Chambers, and the Adam brothers. Indeed, the true Georgian reflects the same stiffness and formality as the chairs. The interiors smack of artificiality and pretentiousness, the exteriors have *hauteur* and coldness.

The small houses of the period are usually rectangular in plan. There was a predilection for elliptical, octagonal, or circular rooms, which fortunately, has not found its way into modern adaptations of the style generally. The principal stair often had a very prominent place and consumed a generous amount of space in the plan. A symmetrical plan was most usual.

The exterior expressed the symmetry of the plan. Brick was the most popular material for the

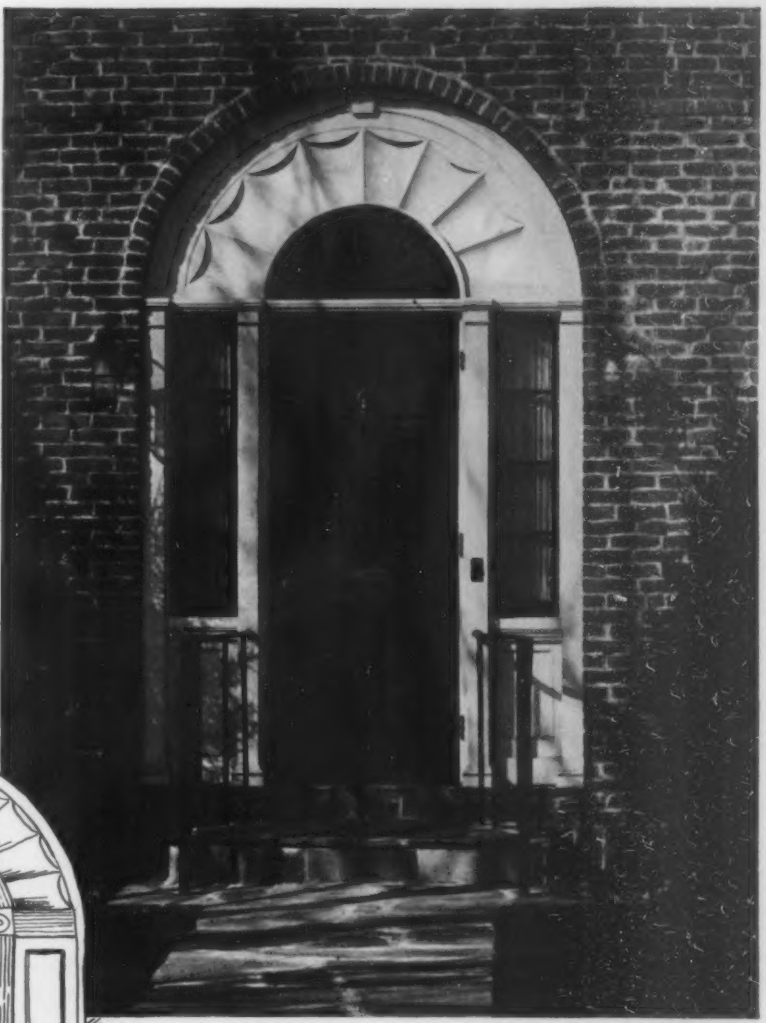


An elaborate Georgian doorway in Horsham. Observe the intricacy and beauty of the wood carving, and the fine proportions of the entire treatment walls, although stucco, stone, weather-boarding and slates were occasionally used. Early in the period red brick, and later, brown or yellow brick was laid in English or Flemish bond, giving an interesting texture. The sash window, or double-hung as it is now called, became almost universal. The windows were relatively tall, cut into small lights by muntins, and regularly spaced. The façade was crowned with a heavy mutuled cornice, unbroken by dormers and located well above the second-story window heads. English ivy lent a softness to the country house which belied the hidden architecture.

The roofs were mostly hipped and of fairly gentle pitch. The first roofs were red-tiled, but gradually the tiles were supplanted by slates of quite regular size and shape. The large chimneys — symmetrically disposed — indicate the absence of central heating and the generous fireplaces within.

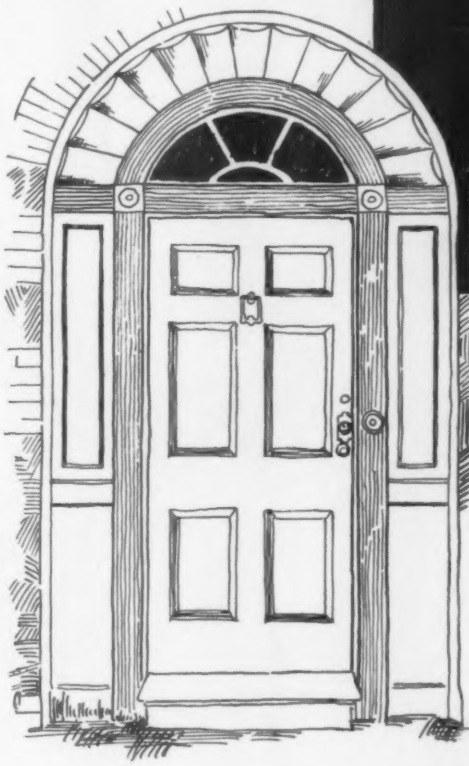
In the interiors, we find that a government duty was not sufficient to overcome the demand for printed wallpapers. The six-paneled door, and the wooden dado or wainscot, were characteristic, and made use of the classic moldings that appeared elsewhere in door and window trim, mantels, and woodwork. Plaster ceilings and the frieze of cornices in principal rooms made use of garlands, ribbons, and cherubs for their embellishment.

The furnishings consisted of furniture in the mode of the great Georgian designers, or even that of the earlier William and Mary or Queen Anne periods. Empire furniture was also used and is in perfect harmony with the architecture. A great deal of color is typical of the Georgian interior, secured by use of damasks, cut velvets, printed linens, etc., for upholstery and hangings. Oriental rugs or chenille carpets make appropriate floor coverings for the modern home of this character. Silver and crystal ceiling fixtures and wall sconces for lighting are in the proper spirit, true to type.

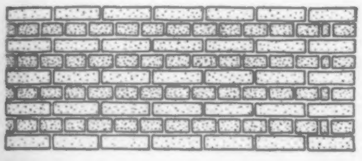


Courtesy of New England Brick Co.

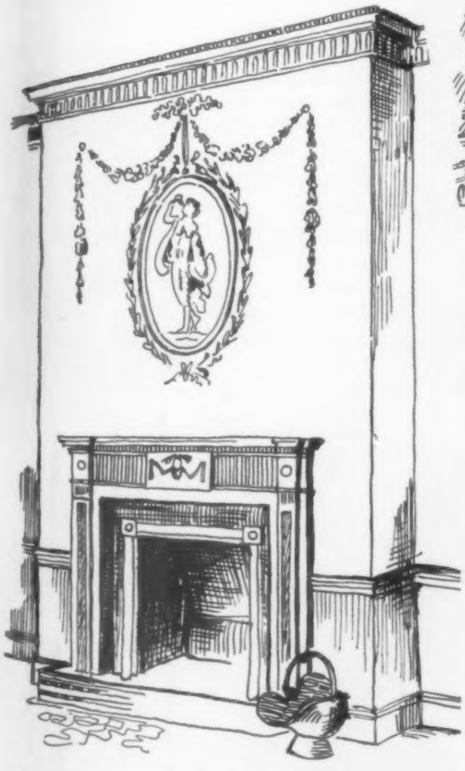
A modern American adaptation of Georgian motifs. The treatment of the fan light in wood and glass is especially effective



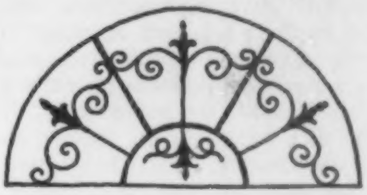
Compare this historic doorway from Guilford with the American interpretation from a modern house. Replace the wood panel side lights with glass, and the fluted casing with pilasters, and the door above becomes almost a twin of its modern counterpart



A favorite brick bond employed. It is called English bond and consists of alternating courses of headers and stretchers symmetrically placed

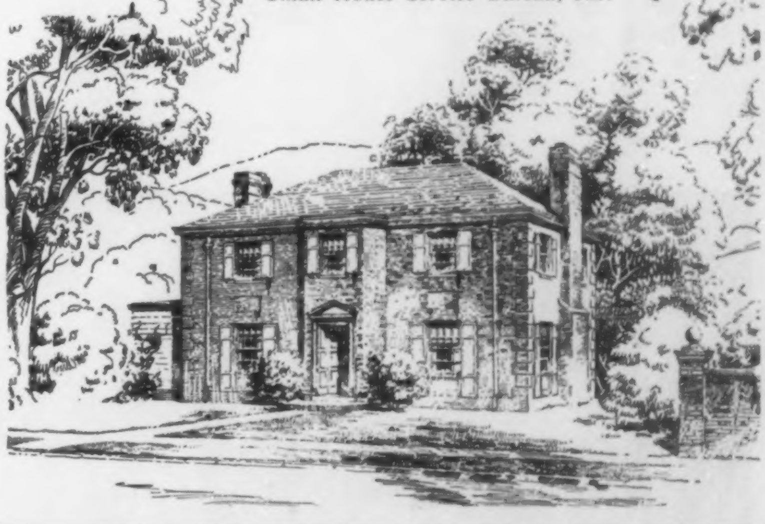


A Georgian fireplace bay. The marble mantel, the relief plaster overmantel decoration, the simple wood wainscot and the modeled plaster cornice are all typical of the style



A wrought-iron fanlight grating, showing the great delicacy and grace with which iron was handled

Below is a modern adaptation of a Georgian house in which many of the original characteristics have been preserved. ©The Architects' Small House Service Bureau, Inc.



Homemaking around the globe

A Caribbean cruise: our seventh port-of-call

PORT-AU-PRINCE, HAITI

Now that we are at last comfortably settled, I know that you will be anxious to hear how we live in the tropics. The climate here is delightful during the winter and not too hot in the summer. The houses are built for comfort, placed well back from the street in attractive gardens, surrounded by high walls. The rooms have high ceilings and many long windows reaching to the floor and opening on nice porches, or galleries as the natives call them. Our house hasn't a pane of glass in it. Inside, we have *jalousies*, similar to our outside shutters in the States and on the outside, there are heavy wooden blinds with huge iron hooks to keep them closed. There are many beggars and thieves in Port-au-Prince and at night the house boy closes everything on the first floor as tight as though we were leaving for a long vacation, a necessary precaution.

The houses are ornate outside, with a great deal of "gingerbread" decoration, but inside they are extremely plain. We have painted walls, bare floors, and few rugs or draperies and pictures. The bedrooms are large and we have a nice porch from which we can see the bay and the glorious sunsets. Just now, the sun is going down behind La Gonaive, Wirkus' island kingdom forty miles away.

It is surprising how few flies and insects there are here. Nothing is screened. When it rains, the termites do fly in and drop their wings in the soup, but at other times there are few flying things in the dining room. We sleep under nets as precaution against mosquitoes. And there are plenty of ants in the kitchen—every table and food storage cabinet stands in cans of kerosene.

High-walled, brick-paved gardens, run over with ferns, all kinds of gorgeously colored flowers and shade provided by palms and banana trees are a part of every old tropical home

A typical street scene in the tropics, where loud bickerings and bright costumes add to the general confusion and gayety. Below, a typical Haitian house, ornate with much "gingerbread" decoration, but surprisingly severe and plain inside. Below at right, Villa Espinosa, the home of Mrs. Kohn in Bayamon, P. R.

The houses all have outside kitchens with old-fashioned built-in charcoal stoves of stone. We do some cooking by charcoal but also have kerosene stove and, to go to the other extreme, are very up to date with electric range and refrigerator.

Now I must tell you about our corps of servants. We have four who manage to keep us comfortable and we pay them from $6 to $12 a month. They are slow, but do manage to get things done after a fashion. They understand very little English and speak only Creole which is a patois inherited from early French planters who occupied Haiti two hundred years ago. Sometimes, after I have struggled to explain in French the preparation of some special food, something entirely different will appear on the table. Twice a week I take Belle, my cook, to the native market and for fifteen

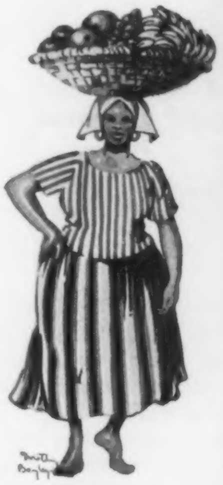
or twenty cents we get enough vegetables to last a couple of days. Oranges, limes, and grapefruit sell for four or five cents a dozen, and at this season we are getting perfectly luscious alligator pears for one cent each.

The servants feed themselves, and live mostly on rice and beans, bananas and mangoes and, like the old saying, "eat when they're hungry and drink when they're dry"—usually sitting down under a tree with their food in a tin cup or on a plate.

In the streets all day there is a steady stream of people selling things. They are called marchands, and sell everything imaginable, carrying their wares on their heads—be it large baskets of fruit, chairs, or clothes hampers. One day, I saw a woman with a tin measuring cup perched on her head and, of course, nothing in her hands.

Our garden is very pretty. At one side of the front gate, we have a rose garden and on the other side there is a little pool where the frogs sing lustily at night. We have hibiscus, poinsettia, oleander, and bougainvillea, also cocoanut palms, orange, banana, and mango trees. At the rear there is a flamboyant tree which now is a mass of red flowers about the shade and texture of red geraniums. Beyond the flamboyant tree are the garage, the row of servants' quarters and the *bassin,* the native idea of a bathroom. Ours is about ten feet square and three feet deep, with a pipe for a shower at one end. The last corner of the garden is occupied by the laundress, who does all the washing out of doors, squatting on her haunches over the wash tub with a pipe in her mouth, leisurely scrubbing the family's clothes.

Now, I've tried to give you an idea of how our household carries on in Haiti. For amusements we have golf, swimming, tennis, and riding and for a change we can take a trip up into the mountains. To celebrate Washington's birthday we took a trip to Furcy, eight thousand feet up, where in the evening, we hovered around the open fire and slept under four or five blankets. In the morning we were dazzled by the brilliant blue sky and the marvelous sunshine and the sight, sixty or more miles away of Morne La Salle, the highest peak in the West Indies. We came part way down on horseback, where we had left our car, and in two hours were back again in Port-au-Prince with the thermometer at 84°.—KATHERINE JENCKES KNOX, Port-au-Prince, Haiti.



Haiti, where oranges and grapefruit sell for four or five cents a dozen and alligator pears cost a whole cent! Photo taken by our reader, Mrs. Knox, who contributes one of the charming letters for our cruise

Idling along a sea wall at dusk is just one of the many delightful ways to spend one's time on the white coral islands that we call Bermuda. Below: This street scene in Port-au-Prince must have been taken very early or very late, for all day long there is a steady stream of people selling things in Haitian streets, carrying their wares on their heads, be it large baskets of fruit, chairs, or clothes hampers

BERMUDA

Bermuda: Islands of white coral houses, white roads, and blue sky and sea and flowers everywhere. The stone that many of the houses are built with is quarried on the same piece of ground, the stone used for the house and the hole from which it was taken used for the tank. All the drinking water is rain water which is caught from the roofs and preserved for future use in these big tanks.

The house I live in is called "Jadow." Many years ago its name was "Shadow" but a child in the family who could not pronounce it called it "Jadow" and the name will be that until the end of time. On remodeling the oldest part of the house, we found a stone with the name of the original owner and the date 1674.

Inside walls are usually white as they are plastered on the coral stone which is porous and no pictures can be hung on an outside wall.

Many of the native houses are of one room with a large chimney at one end, in which the little colored babies are often put to sleep.

Living is expensive in Bermuda as everything except a few vegetables must be imported. There are said to be 365 islands in the group that makes Bermuda, and nowhere is it over a half mile from sea to sea.

Afternoon tea is a regular feature of Bermuda and one of the most charming. Guests and family gather round the big dinner table. Places are set with wonderful English china and old silver, the large silver tray and hot water kettle and tea pot at one end. Sandwiches, fruit cake, home made bread and butter and cheese, and often loquot (a kind of plum) jam, or marmalade is served.

We have a large banana orchard and usually you will find five or six bunches hanging on the veranda in different processes of ripening.—MRS. F. W. WATLINGTON, Hamilton, Bermuda.

SANTURCE, PUERTO RICO

There are many homes in Puerto Rico just like the one that your imagination pictures, and the majority of the modern ones are built of concrete or stucco. Of course the Spaniards built of brick or stone, and then covered this with plaster, and it is this finish (peeled off in places) that imparts, at a distance, that striking effect of combinations of pastel colors.

In San Juan, the capital, threaded by narrow streets—many with sidewalks scarcely two feet wide—and lined on

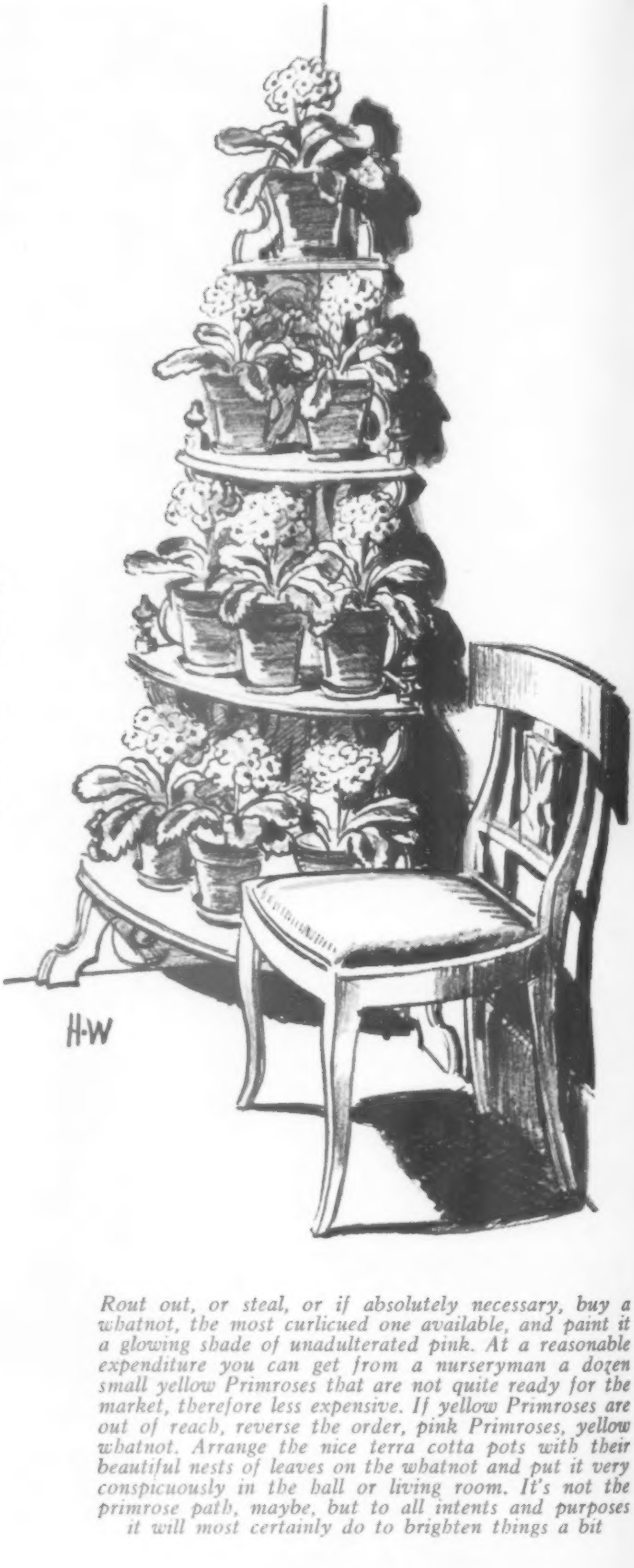
[Please turn to page 108]

The Flowers That Bloom Before Spring—

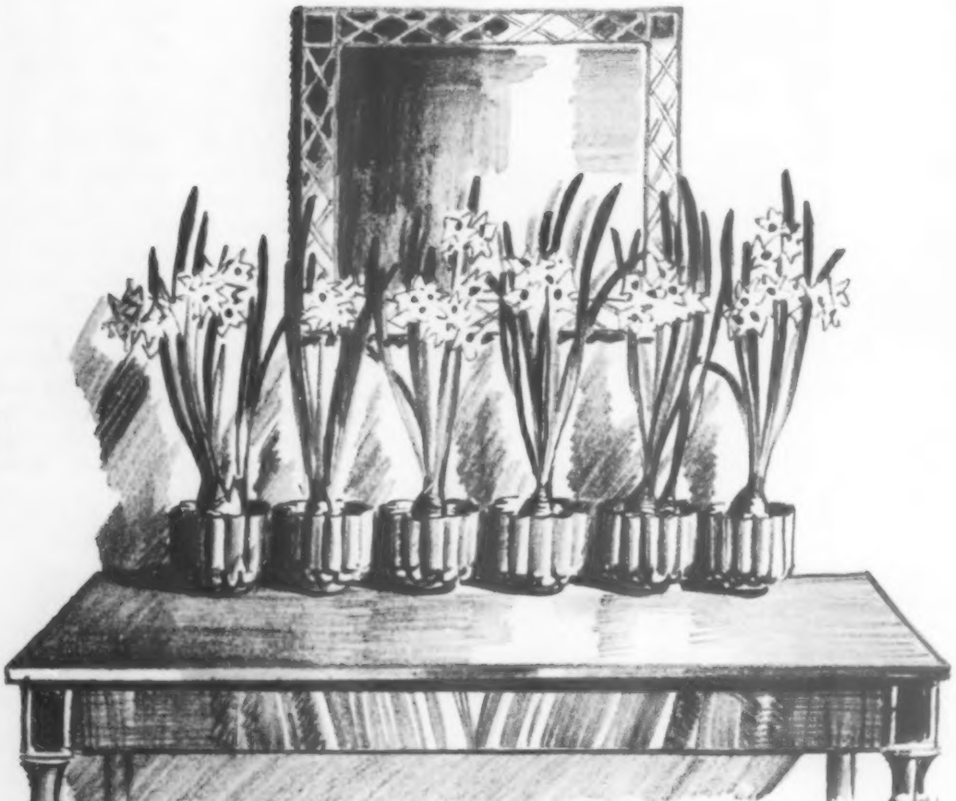
The way to yank the family out of the post-holiday doldrums is to continue being gay without being fancy. A few bright thoughts, some Narcissus bulbs, the existing houseplants, all washed and shining, and a nice bunch of soup greens are the dry ingredients. Add a few bread tins, half a dozen gelatine moulds, and an old whatnot or so, and, in a nutshell, the thing is done.

In view of the almost inescapable fact that spring can indeed lag quite a distance behind, these few suggestions are offered to assuage the awful itching brought on by the arrival of the seed catalogues. If you were very forehanded last October and potted up Tulips and Hyacinths and a Nasturtium or two, these ideas may seem like very minor poets, but in case you haven't pots to bring into the open now, try some of these tricks with what you have or can easily get.

Stories and pictures by
Marni and Harrie Wood

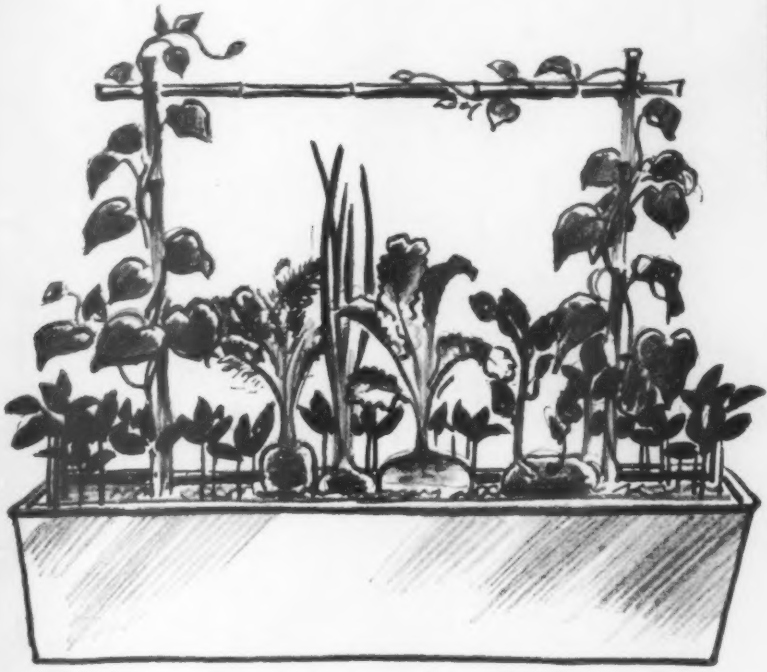


Rout out, or steal, or if absolutely necessary, buy a whatnot, the most curlicued one available, and paint it a glowing shade of unadulterated pink. At a reasonable expenditure you can get from a nurseryman a dozen small yellow Primroses that are not quite ready for the market, therefore less expensive. If yellow Primroses are out of reach, reverse the order, pink Primroses, yellow whatnot. Arrange the nice terra cotta pots with their beautiful nests of leaves on the whatnot and put it very conspicuously in the hall or living room. It's not the primrose path, maybe, but to all intents and purposes it will most certainly do to brighten things a bit

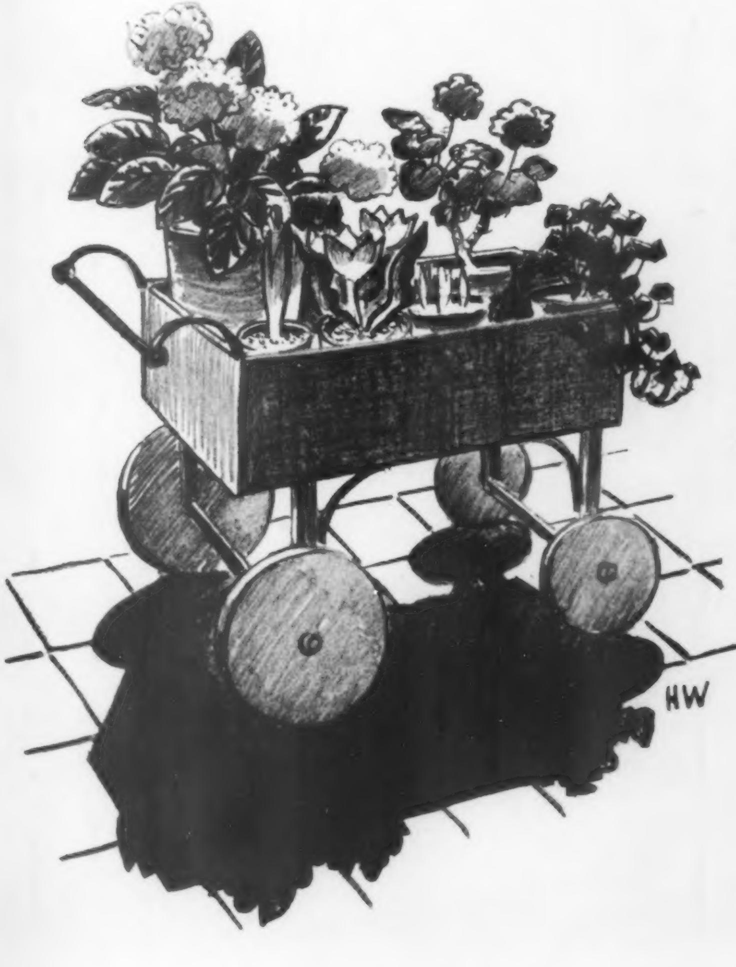


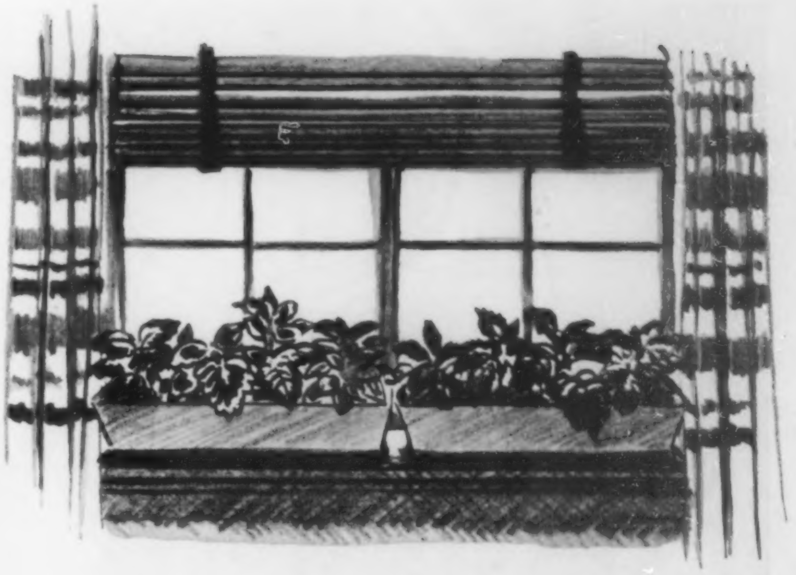
A dozen paper white narcissus bulbs, planted at this late date in six identical gelatine moulds, and set in a row on the serving table will do something pretty stylish to a dining room when most narcissus are gone. It really will lift it out of the commonplace. A row of containers all similar and military in effect is always attractive. Crockery kitchen bowls may be substituted for the moulds

When you were a child you probably had a carrot or turnip of your own growing in water, in the nursery, but have you done this for your own children? It's a far cry from the renowned silver bells, cockle shells, but just a shade more reliable. Take a nice fat carrot and a small white turnip, cut them in half crosswise, and plant the top half, leaving half an inch out of the earth (which must be very sandy, with plenty of small stones for drainage), a few shell beans, a small onion, or better still, a leek, a parsley root, if possible, ten cents worth of chives, and a potato. Plant them in a window box, with a row of grapefruit seeds all around like a hedge, set the box in the sun and give it plenty of water, and you will have a kitchen jungle in no time at all

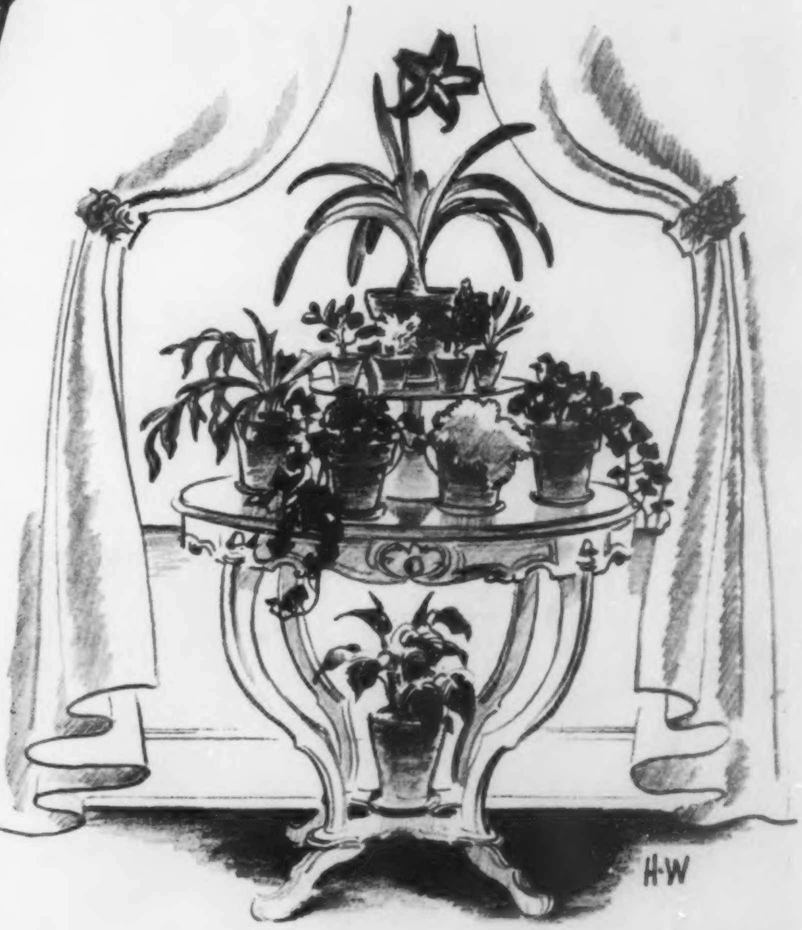


A marble-top table, painted white, will come into its own again as a plant stand, with a large cake compote, also white, in the center, to make two levels for the pots. The plants you have had till you are tired of them will look very fresh in such a setting, the tallest in the center and so on. Set the pots on white saucers, no blooming things are necessary, just different Ferns and Ivy for variation in foliage

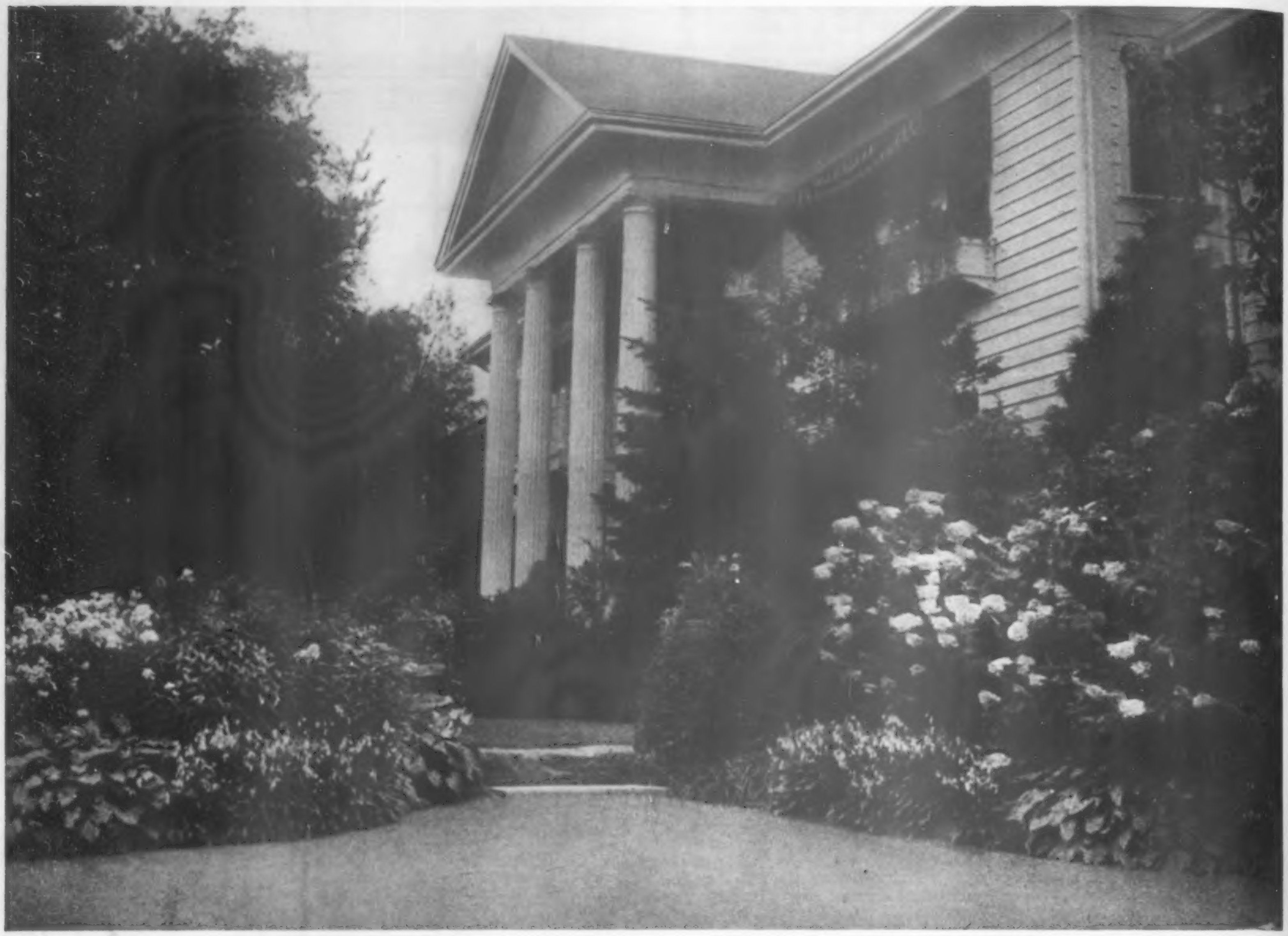




For a room where many books give rich color, take at least two of the longest, narrowest bread tins you can find and paint them chartreuse. Put plenty of broken pots and some charcoal in the tins, as in all containers that have no drainage holes, and fill them just as full as they will stick with little Coleus slips. They lose their Victorianism set stiffly in a row, and are very gay. The bread tins will just fit most window sills

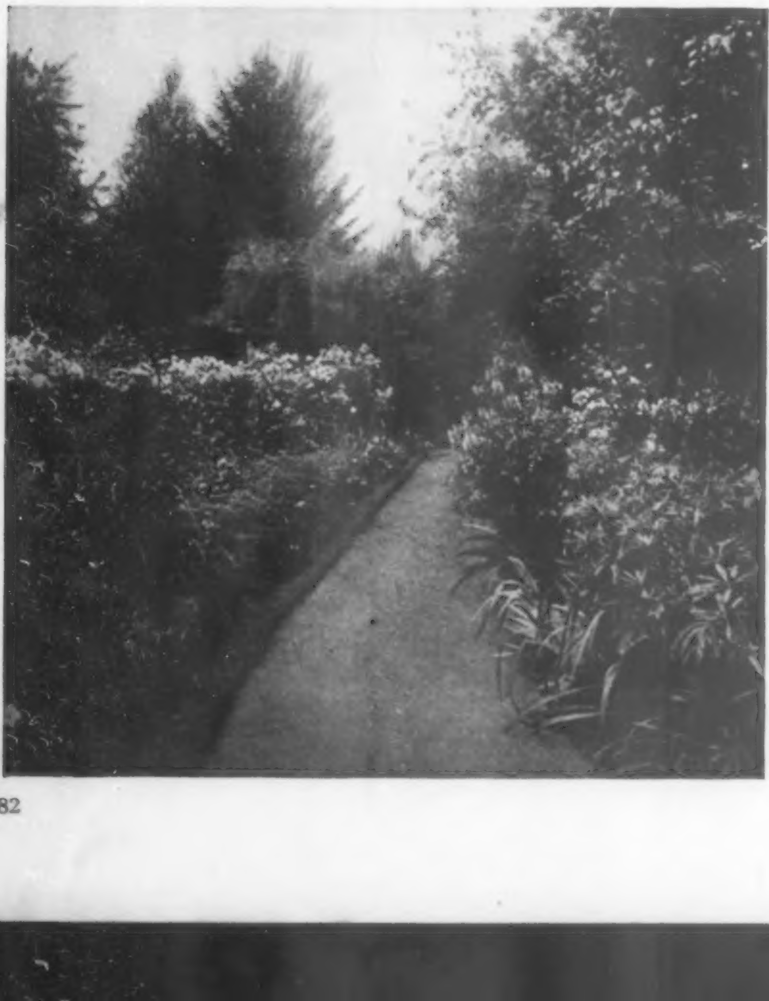


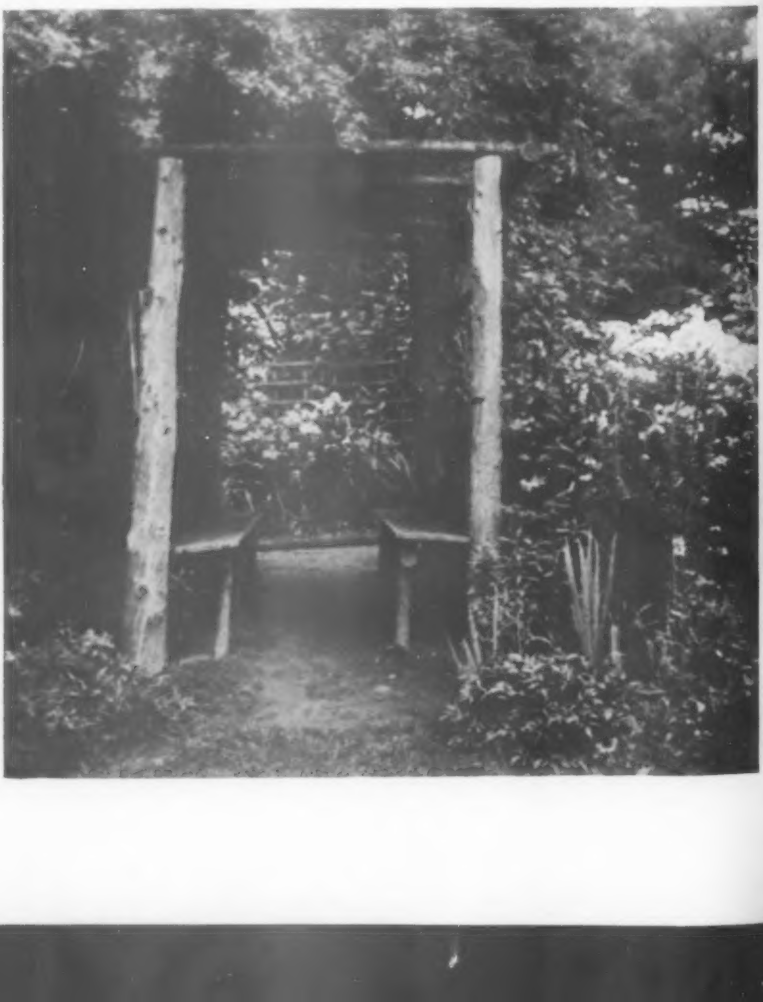
If you are one who was bitten by the beer-cart craze and have reluctantly put it away with the garden furniture, bring it right back out and fill it with your potted plants (the aforementioned Nasturtiums, and Tulips and Hyacinths). Add a blue Hydrangea and some salmon-pink Geraniums, with pots of Ivy in the corners, trailing over the sides. A tea-wagon can be used in lieu of a beer-cart. Just give it a coat of paint and a frame of painted tin or beaver board around the tray to box the plants in. The effect will be the same, and nothing Sicily has to offer will be any gayer



An American Home reader's garden

The garden of Mrs. Booth Tarkington, Kennebunkport, Me.



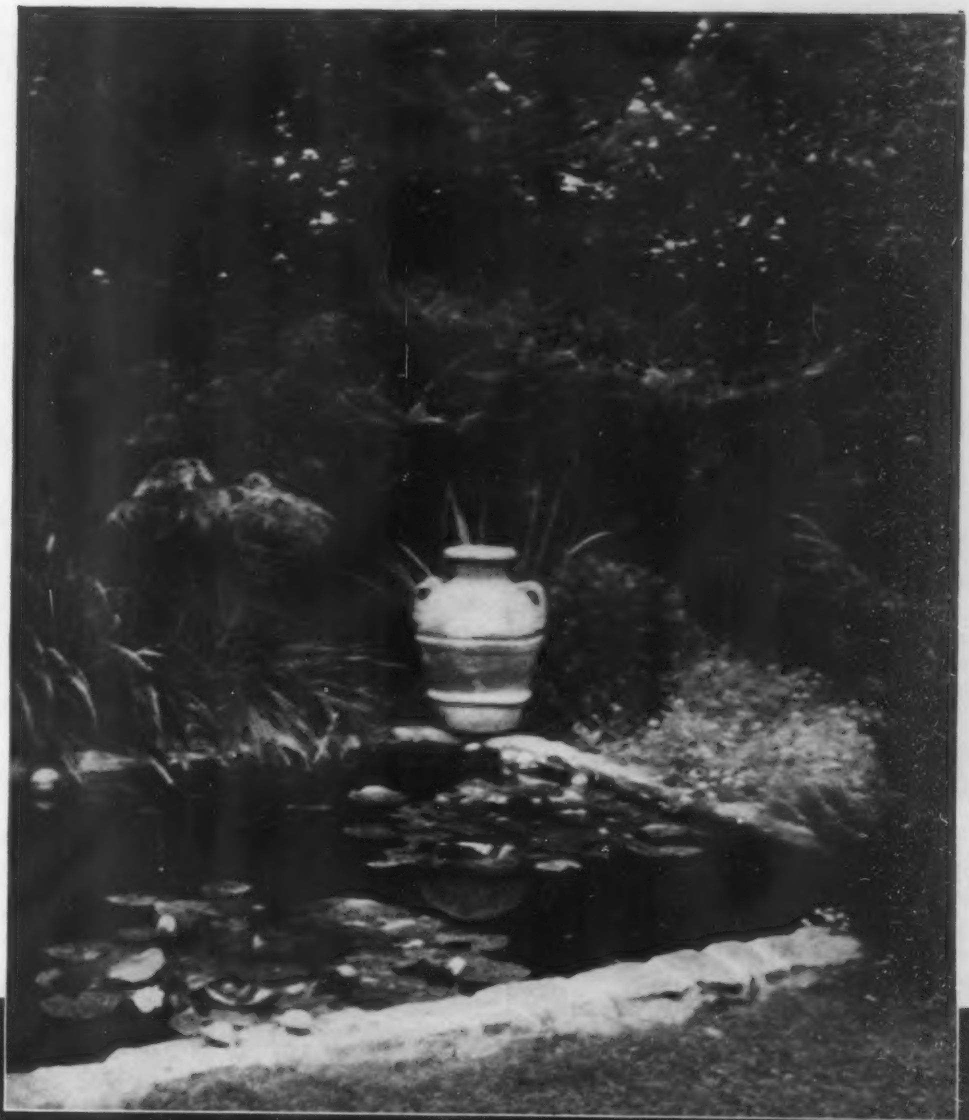


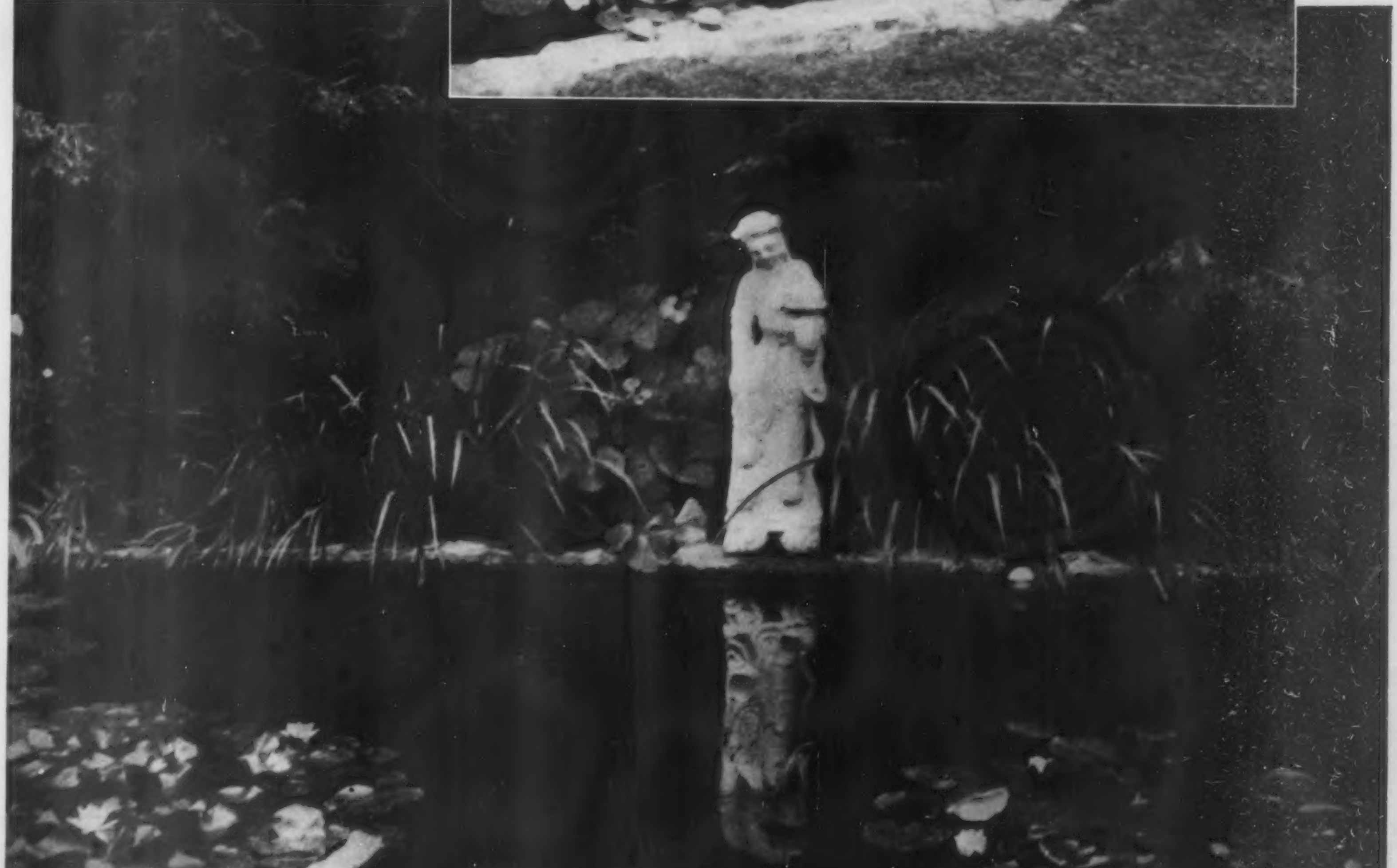
A summer resort home that pulses the real feeling of all that "home" can mean; and set in a garden of ordered naturalness. The garden has varied interests sweetly blended and harmonized. The forecourt approach to the house is reached by a shrub-lined driveway and you are welcomed by a burst of bloom from the variety of massed herbaceous groups

Turning left you wander down through a "woods" of Flowering Dogwood and other natives in splendid informality to the pool terminal while off to one side is the effective border of hardy flowers that supplies abundance of bloom for the house all summer. You may rest here in Rose embowered arbors

At right and below: The formal pool, with naturalistic background of Hemlock and Iris, terminates the vista through the "woods." Here is the only strict formality of the entire garden and is in harmonious contrast to the frame. The ornaments give scale and add the needed emphasis of accent to the vista through the trees. Lily pads add charm

Photographs by Antoinette Perrett





Remodeling pays!

Jefferson Hamilton, A. I. A.

During a period which has resulted in enforced economies at every turn, it is only natural that the question of renovations and alterations to existing houses should reduce itself to one of dollars and cents. The more intangible values of increased comfort, pleasanter family surroundings, and pride of ownership in a modernized home—all are second in importance to the definitely practical and searching question: "Will the expenditure show a cash return?"

THE suggestions on these pages are offered as a practical illustration of the possibilities which exist for bringing back to an active market many of the houses which are now passed by because their appearance and accommodations are referred to as "old fashioned."

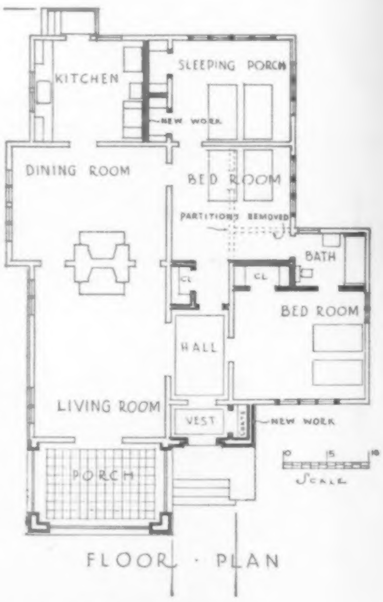
In the photograph below is seen some of the remaining glory of the jig-saw era in building, when porches ran riot and were covered with every conceivable form of scroll, spindle, and even lace patterns. By referring to the accompanying design it is quite a revelation to discover the simple, pleasant architectural quality which can be given to this house merely by removing the existing porch, and substituting a more substantial and better proportioned porch, in the proper location. A vestibule is added to answer the requirements of many sections of the country. On the whole, however, the main lines of the building have not been altered. A stucco treatment on metal lath applied directly to the existing siding, has been shown. This not only carries out the architectural character established, but will give added permanence, cover all patching, and avoid the necessity of painting the exterior walls. In some rooms new windows are shown where it seems desirable to provide more adequate lighting.

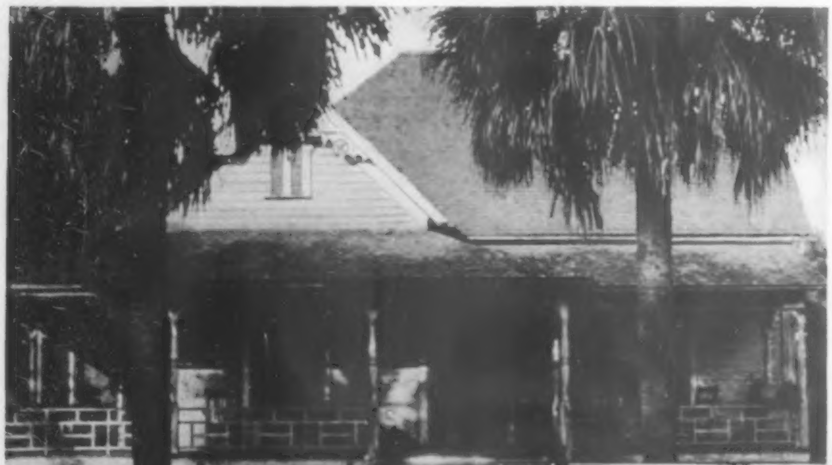
In the accompanying floor plan the general arrangement of the house is shown as it exists as well as the suggested changes which would make the interior more consistent with the exterior after it has been re-designed. The existing work is shown in light outline, the partitions to be removed are only dotted in, while the new work is shown in heavier outline.

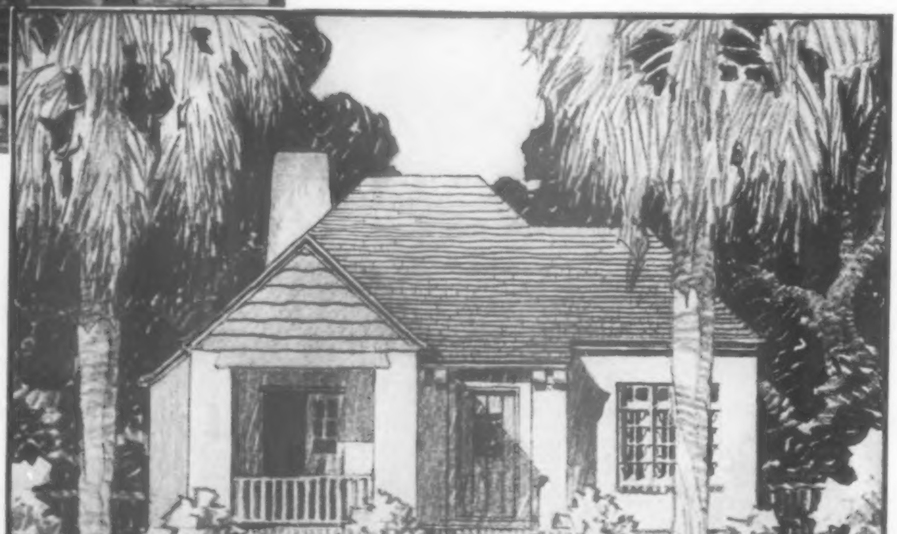
It will be found that one of the common faults with houses of this period was lack of proper communication between the different rooms. While large halls are not infrequent, this did not necessarily result in good communication, as it was quite common to go through one room to gain access to the next. Then again, closet space was invariably lacking. In general, the correction of such errors in planning is the extent contemplated in the accompanying suggestions. However, in the cottage type of home, even the plumbing can be changed without undue expense since it is not built into the walls, and quite often decided advantages in plan can be accomplished thereby.

You will notice on the floor plan that an additional bedroom was gained by eliminating the long hall. This suite of rooms including the sleeping porch would prove very desirable for many types of families.

The plan does not suggest the addition of extra rooms, as this would introduce a more extensive building program and likewise a greater expenditure, neither of which seems to be in favor just at this time. The chief purpose in this instance is to show, through minor changes, the possibilities which exist for marked improvement to the greatest market of the building industry—the small





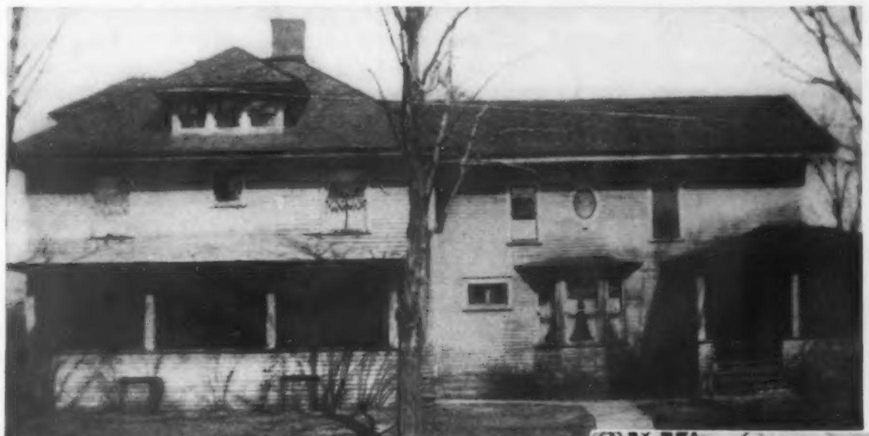


COST OF MODERNIZING

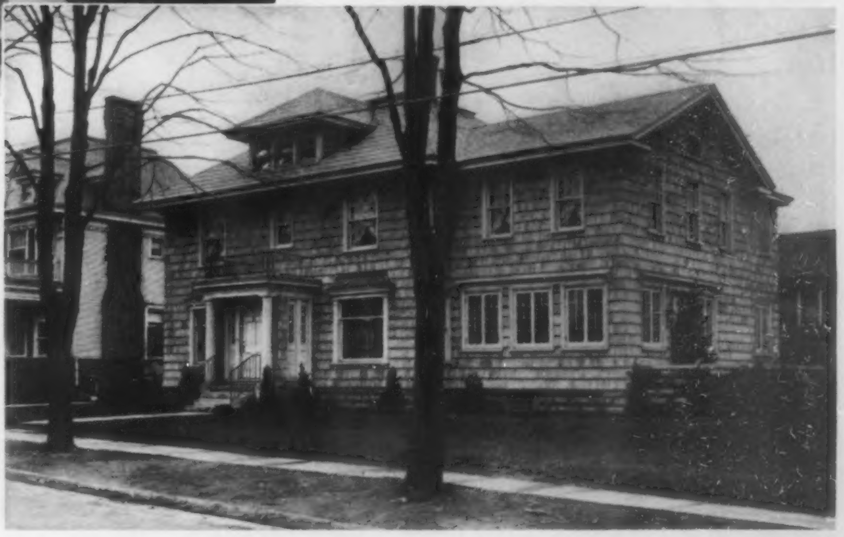
EXTERIOR		INTERIOR	
Demolition	$ 15	Demolition	$ 15
Porch	50	Partitions—Lath and Plaster	60
Vestibule	15	Millwork	25
Openings and Frames	80	Painting	30
Roofing	35	Patching	15
Stucco	300		
Brickwork	50		
Painting	15		
	$560		$145

Not all of us, fortunately, have such remodeling problems. Very often, however, a badly designed doorway or ill-placed windows or an ugly porch makes an entire house unattractive. To one who does not possess an architecturally trained eye it is almost impossible to envision just how much such small improvements make. Look over your house with an "eagle eye"—and if its beauty and symmetry are affected by any such minor ugliness, by all means remodel now. Prices are definitely going up!

Not only does remodeling pay—but it pays to do it now! This was proved by Mr. W. H. Shaffer, Jr., whose unusually successful remodeled home is pictured here. Mr. Shaffer was given a "low" bid of $1,490 for the work of remodeling in the fall of 1931. The work has just been completed at a cost of $650—60% lower than the 1931 estimate. The "before" and "after" photographs tell their own convincing story as to whether it paid!



Another convincing "before and after" remodeling story—Dr. A. J. Sherwood's home. The complete cost for modernizing the exterior was $2,500, and $1,500 spent on the interior. Did it pay? The house was valued at $5,000 before modernizing and its assessed valuation is now $10,000. The eastern section of this house is seventy-five years old, the west portion fifteen years old—yet looking at it as remodeled it is completely modern in every respect



Photographs of Dr. Sherwood's house by courtesy of the Weatherbest Stained Shingle Co.

house. In order to give an idea of the expense involved, a cost set-up is shown on the facing page for each operation.

The exterior and interior work are noted separately, in order to present the option of carrying out all or any part of the work. It would seem safe to say, in judging these facts and illustrations, that any out-of-date house of reasonable plan and fair construction is susceptible of similar satisfactory renovation and improvement, and can be made to pay real dividends on the expenditure, no matter how small the allowance for this work or how great the changes needed.

What, no cellar?

Cellars cost as high as 20% of the house . . . houses are not *damp or floors cold without them . . . we no longer store barrels of apples or quantities of preserves . . . game rooms are seldom used after the first enthusiasm for them dies down . . . so why a cellar?*

Brown Rolston, A. I. A.

OUR efforts to reduce the costs of building have so far been along the lines of finding cheaper materials to substitute for those hallowed by time, or of lessening labor costs by simplifying details, or in extreme cases, it has been suggested that houses be made in factories like automobiles on the quantity production scheme. With the first two I have no quarrel, but as an architect I shudder as I picture our cities and countryside when our homes are bought F. O. B. Detroit!

There is one possibility of a large saving, however, that has been all but overlooked, and that is the elimination of the costly, dirty, useless cellar. Cellars run as high as 20% of the cost of the house when bad conditions are met, and yet a considerable amount of it could be saved with a great increase in convenience to the householder. So why a cellar? As a matter of fact, the reason we have one is because houses have always had cellars and therefore, we argue, they must be necessary.

Of course up to very recent times cellars *were* necessary. We had to have some place to store coal and wood, our only fuels, and as they are both dirty things to keep, we preferred them where a little dirt more or less didn't matter. And besides that women used to spend days and days putting up preserves and jams and jellys that had to be put away somewhere; and potatoes and apples and other vegetables and fruits were bought by the barrel and had to be spread out in a dark cool place. So cellars were really a necessity. No one wanted the coal bin next to the parlor nor did anyone want to give up sufficient space on the ground floor to store all the foodstuffs that had been collected to last over the winter, so the cellar was the logical place for them. No, in those days every bit of the cellar had its special value and not to have provided one for every house a generation or so ago would be like leaving out the electric outlets in the modern house.

But those days are past; life today is quite different. Who puts up a year's supply of preserves? Who stores barrels of apples or potatoes? Echo answers: "Practically no one." So why spend all that money needlessly?

So let's see what can be done about it. The first thing we architects have to do is to convince you, and you, and you that you can get along perfectly well without a cellar. And that is no easy job, I can assure you. When the daring architect presumes to suggest such a thing his client stares at him with incredulity in his wide open eyes and exclaims: "What, no cellar? Why we must have a cellar!" And if the architect has enough courage to press the subject further he learns that the house would be damp and the floor cold without a cellar and besides where would the furnace go and where would one have one's cold closet and laundry and service toilet, and where would one store the screens and—and things! No cellar indeed; perfectly ridiculous! And so the architect, poor wretch, just sighs resignedly as he sees another opportunity to do something out of the ordinary lost, and in goes the cellar. But when it is all down on the plans he is appalled at the amount of unused space there is, so in an effort to make the plan look less wasteful he puts names on various sections, and thus were born the "Game Room" and "Whoopee Room" and other "Rooms" that look well on the plans but which, after the first enthusiasm about the new house has died down, are seldom used.

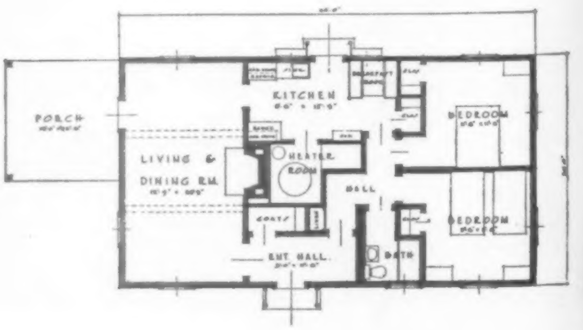
Of course if we eliminate the cellar we will have to provide more space above ground for the few things that are still necessary like the heater and laundry and service toilet. The only real problem is the matter of the heater; it is simple enough to build the laundry off the kitchen and work in a toilet, and how much better to have them up in the sun and air instead of down in a gloomy cellar! A good sized kitchen closet, or larder, will hold all the jellies and preserves we get from old Mrs. Throckmorton, poor thing, in addition to the cans and jars we buy by the dozen at the bargain day sales of the chain stores. So all that remains is to take care of the heater. I won't go into the mechanics of how the heating plant can be made to work with the heater on the first floor, it would be dry reading for the layman, but believe me it can, and your own architect will be able to handle that part of it once he has your consent to work along those lines. It just means small grilles fairly well up on the walls and while it may take a little time to get used to them, how much better they are than those bulky, hideous old iron radiators that took up all the choice furniture spaces! And we put up with them uncomplainingly for years. Reassured on this point, it only remains to provide a small heater room as near the center of the house as possible. In this room the domestic hot water heater will also be placed, for if you use an oil-burner that also heats your water; and if you use gas, gas will also be used for the hot water.

As to the house being damp or the first floor cold, that is a fallacy. The only sources of moisture are the skies and seepage from streams or tides or springs. Given a dry spell long enough and everything but the tides will dry up, so unless you pick out a lot that is swampy or below a stream bed or high tide, you need fear no dampness in your floor. Nor is the ground naturally cold. Its temperature it takes from the air, so if you keep your house warm enough the floor also will be warm enough.

By eliminating the cellar we save a large part of our foundation walls, all the waterproofing, concrete for the floor, lots of piping, a flight of stairs, all the trouble that frequently comes when we try to put plumbing fixtures in the cellar and all the worry and mess of having that big cave cleaned every so often. We gain a larger floor area, fresh air and sun light for our laundry and toilet and all the convenience of having everything where we can easily get at things. So I repeat—Why a Cellar?

Kaufmann-Fabry

This small cottage built by Fordyce Crossett Sales Co. at the fair in Chicago shows the effective planning of a heater room on the first floor



The home vegetable garden earns its space

Ezra Stiles

Do small home vegetable gardens pay? If you have someone else attend to them, no! If you will care for them yourself, yes, indeed they do!

And the best part of it all is that it will pay two kinds of dividends: financial saving and good health. If you have been living upon even the freshest of market vegetables, it is an actual fact that you *do not know what fresh vegetables taste like!*

You may have the best market gardener in captivity; but just you try for once salads prepared a half hour from the time that the ingredients are picked and investigate green String Beans, Summer Squash, and Swiss Chard direct from the garden to the kettle.

One who is not willing to work regularly should not indulge in gardening. Weeds grow regularly, the vegetables need attention regularly, the weather acts irregularly, and there you have the whole story. If one will work for an hour or two say for two evenings a week and will put in a regular Saturday work period he will be able to take care of the average small garden easily, and at no time will the work reach the proportions of lumbago.

And this is the only way to do it! Two weeks' layoff plus a couple of idle Saturdays and not only will your back give out entirely, but the weeds will simply march in and smother the vegetables beyond recovery.

And now for the technical consideration of the problem; namely the choice of the vegetables. There is likely to be trouble in an overamount of personal preference, plus a lack of a knowledge of crop values. Some vegetables will only pay when grown in large quantities; others yield plentifully on small areas.

In the first class we have those kinds which either occupy a good deal of room or which take a long time to grow and then yield only one or two gatherings. Corn, Potatoes, Spinach, Beets, Celery, and Peas belong there. Certain vegetables, such as Radishes and Carrots require an exceptionally friable soil to develop without becoming woody and tasteless.

Here is a definite list of what I know from actual growing experience will take the least room to grow, will be the most successful on just average soil, will give you the least trouble to care for, and will yield bountifully and continuously all summer long. These, it would seem to me, are the prime requisites for the small home garden. As a financial success I can vouch for them emphatically. Last year I raised in my own garden an amount which I estimated at the then current prices was a return of $42 worth of vegetables for $1.90 worth of vegetable seed.

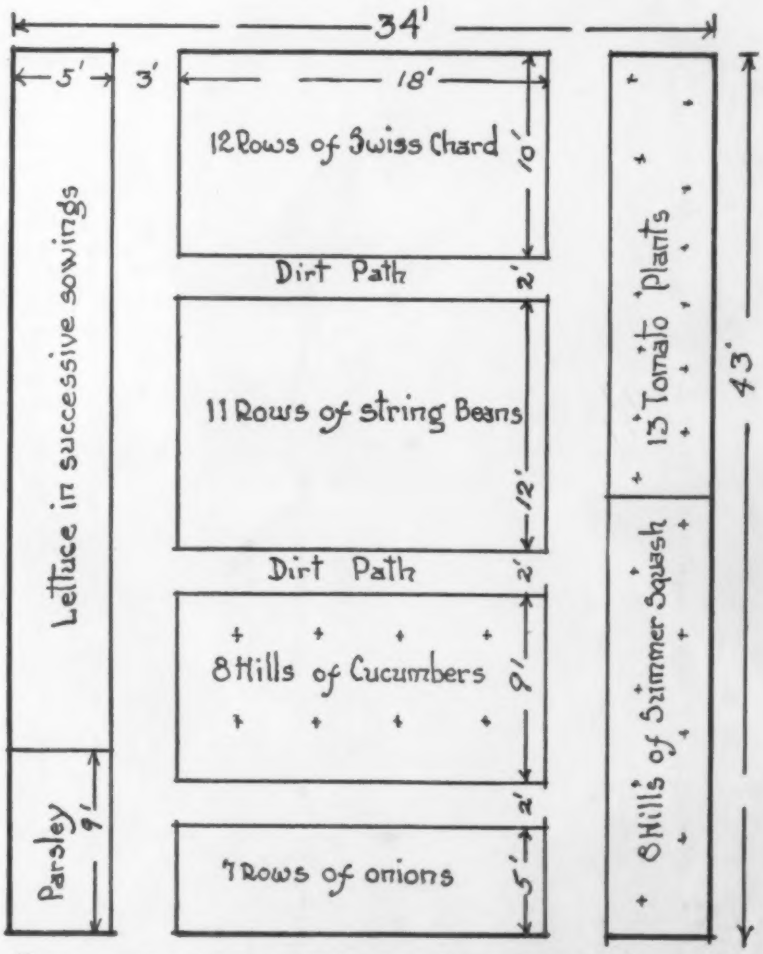
The first thing of course is Lettuce; that is to say, Leaf Lettuce. Head Lettuce I think takes altogether too much time to bother with. I prefer Black Seeded Simpson—a strong grower, a good color, grows rapidly and crisps up beautifully after a half hour in cold water.

Next in order is the Onion. Use the yellow and white sets and you will get along beautifully. They may be grown as scullions for salads or you can let a portion of each planting grow as large as a small horse-chestnut. When creamed, this size onion is simply unbeatable—mild and succulent.

Vegetables (Two servings daily besides potatoes)	Number of servings weekly*	For one person		
		Length of row to plant for 12 months	Vegetables for 8 unproductive months	
			Amount to be stored	Amount to be canned, dried or brined
Beet greens	1 (Select any one from group)	Listed under beets		
Chard or kale		6 ft.		
Spinach		6 ft. New Zealand or 25 ft. other varieties		4½ qts.
Broccoli		12 ft.		
Dandelion greens				
Lettuce	3 (Use raw 1-2 times a week)	2 plantings 12 ft. each		
Cabbage		40 ft.	30 lbs.—part may be made into sauerkraut)	
Tomatoes	3-4 for adults 7 for children	40 ft. 75 ft.		18 qts. 30 qts.
Green peas	1	3 plantings 20 ft. each		4½ qts.
Snap beans	1	2 plantings 20 ft. each		4½ qts.
Carrots	1 (Use raw often)	3 plantings 15 ft. each	18 lbs.	
Onions	1	25 ft.	18 lbs.	4½ qts.
Corn	1	3 plantings 25 ft. each		
Rutabagas or turnips	3 (Select as desired)	25 ft.	1 bu.	
Beets		2 plantings 20 ft. each		
Parsnips		12 ft.		
Squash		3 hills		
Potatoes	7	200-400 ft.	3 bu.	
Beans, dried	1	80-100 ft.	30 lbs.	

* Vegetable servings: 1 lb. greens or cabbage=4 servings; 1 lb. other vegetables=2 servings; 1 qt. canned vegetables=8 servings

Quantity Guide for Vegetables. Adapted from the food budget chart of Mary E. Wells, New York State College of Agriculture



•PLAN•OF•SMALL•HOME•VEGETABLE•GARDEN•
•SHOWING•RELATIVE•SIZES•OF•BED•AREAS•

Swiss Chard (or Lucullus Beet) provides perhaps even better greens than Spinach. Then add Green String Beans and Tomatoes.

Of course provide for a cucumber patch, plus a small spot of Parsley. And then, last but not least, either the white or the yellow Summer Squash, which is perhaps our one extravagance. If you do not like this, you may substitute Kale or Broccoli.

Each crop of String Beans (green or wax) will yield several pickings and if you will start the crops two weeks apart, you can keep on with successive sowings all summer.

Of all the garden crops, nothing can be more successful for the small gardener than the Tomato. Its uses are legion and a dozen and a half plants will give you four or five tomatoes daily for your salad.

This schedule will give you a basic supply of vegetables all summer and for occasional variety or an unusual supply at any one time you have merely to fall back upon the vegetable gardener, or provide an "extra" in your own garden.

From the area shown in the ac-

[*Please turn to page 111*]

The significance of better bedding

Florence B. Terhune

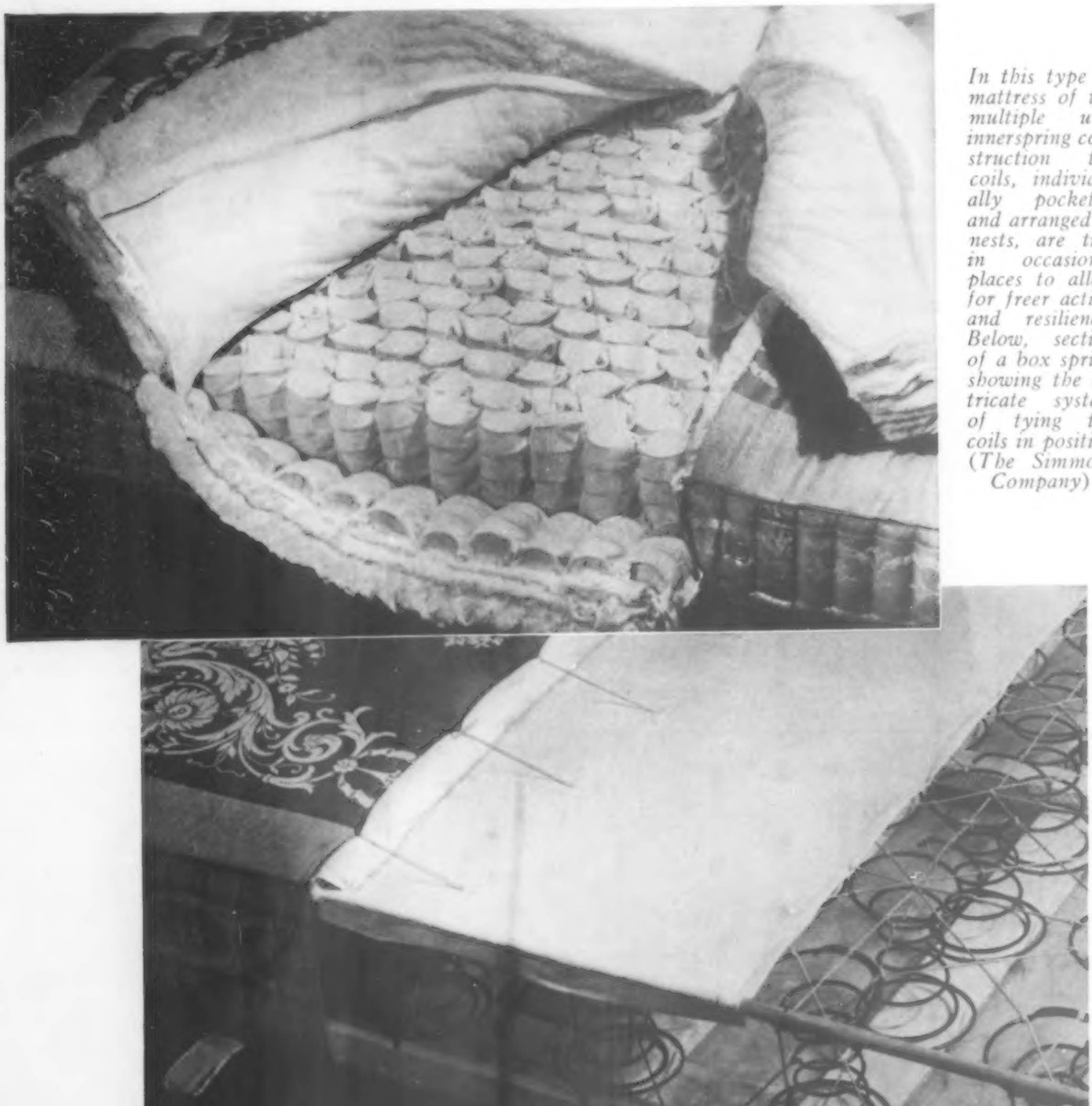
INDOLENT hoof beats—rusty bells —the junk man! Watch as he passes by. In all probability there will be an old mattress or two, a raggy comforter, and dirty miscellaneous rags on his load. Heaven knows from where he got them! The truth may hurt, but those very same filthy materials are on the way to a new glory.

There are many cheap bedding factories, frequently operating in basements, that are only too glad to buy that junkman's spoils. There, for a few pennies, are the stuffings for a new piece. The old mattresses, blankets, rags, and whatnots, without any sterilization or cleaning of any sort, are thrown into the shoddy picker. The materials are ground up—covers, dirt and all—and then exalted by a bright new ticking. And behold if you please, a *bargain* mattress is born!

Unfortunately there are no Federal laws controlling the manufacture of bedding. Thirty-two states have some manner of legislation, but most of these laws are inadequate, enforcement slack, and subject to flagrant violation. Pennsylvania has the best bedding laws to date. New York passed a law last July requiring all bedding to be labeled with white or yellow tickets indicating whether the mattress content was "new" or "used" materials. Where no laws prevail "new" may mean dirt, shredded old fabrics, and mill sweepings mixed with new cotton. Many factories would find their markets cut off if the consumer knew the conditions of sanitation prevailing. The need for clean, truthfully and clearly labeled bedding is a matter very directly related to health. For your own protection you cannot be too fastidious about what and where you buy.

There are always two sides to every story, and happily, the second side of this one is a sweeter tune. There are some splendid bedding factories whose merchandise is sold by many reputable stores. Were you to tour one of these fine factories and see the making of bedding from start to finish, you would be impressed with the care and sanitary precautions taken in every step. You would marvel at the numerous processes necessary in the evolution of a quality spring and mattress, and at the skilled technique of the experienced artisans who build them.

When you consider that you spend one third of your life in bed, and that that one third exercises a powerful influence on the remaining two thirds, little wonder that you should weigh this bedding problem seriously. Whether your bedsted is of directoire sophistication, or iron simplicity, and whether your bedspread is of taffeta or a patchwork quilt is of no consequence here. But to point out to you the important factors of what constitutes better bedding, from the standpoint of health, and to help you determine what your ideal bed should be is the *raison d'être* of this article.



In this type of mattress of the multiple unit innerspring construction the coils, individually pocketed and arranged in nests, are tied in occasional places to allow for freer action and resiliency. Below, section of a box spring showing the intricate system of tying the coils in position (The Simmons Company)

Obviously, when selecting bedding, individual differences have to be recognized. A bed that is just right for a woman of 110 pounds will not be suited to a man a hundred pounds heavier. There are, however, generalizations applicable to both. For example, the ideal bed for any individual is of double size. Two such beds being impracticable in many of our homes where two people share the same room, the next best choice is the twin bed type, but be sure it is a full size twin—one requiring a 39″ mattress. This width is the narrowest upon which you can sleep without muscular tension. This may sound temperamental to you, but in reality you subconsciously entertain a constant fear of falling from a narrower bed. Your bed must not be so soft as to envelope you completely, thus overheating your body and causing restlessness, nor so hard as to delay relaxation, or remind you of the spiked board of the ascetic Indian. It must be just right.

Bedding is a difficult item to buy wisely. All that is built for beauty may not be built for rest. Unless you see a cross section of the merchandise, you have no way of telling what is concealed within. The progressive stores lay great stress on their bedding departments. The merchandise they sell must be made to their standards. It is tested in their laboratories; and cross sections are offered for your inspection. Shop only in such a store and you will be sure that nothing will be misrepresented. Aside from the health standpoint, consider quality bedding from the budget angle. Well-made bedding is a most judicious investment. One good mattress and spring will outlast several inferior ones, in addition to the dividends of more refreshing sleep.

Following, the various types of mattresses, springs, and pillows are classified for you in a condensed, semi-outline form. You can easily glean the details that you should know when selecting your bedding. This will serve, also, as a handy reference.

MATTRESSES

Innerspring: Ninety per cent of mattresses now being sold are of innerspring construction. The popularity is deserved, but if you prefer one of the other types of mattress, do not be misled by some of the current advertising claiming that only the innerspring is truly comfortable. Innerspring construction may be one of two types, (1) the multiple unit, and (2) the one-piece spring unit. The *multiple unit* consists of a number of small springs each encased in an individual muslin pocket and tied together to keep them in place and from interlocking. The well-made innerspring mattress of this kind may have as many as 837 coils but should never have less than 408, because the coil then becomes so large that there is no support for the upholstery. A deep upholstery covers the springs and, while hair is preferable, felt is entirely satisfactory. The innerspring mattress is very resilient and conforms to the contours of the body readily. It should be used with a box spring for the best results. An open coil spring does not give the proper support and causes that rolling sensation bothersome to many people. The *one piece spring unit* used in the other type of innerspring mattress consists of fewer but stiffer coils linked together with wire helicals, or screw coils, to form one large spring. Each coil of this spring is not encased in muslin as in the other variety just described, but the entire spring is covered with burlap or heavy sheeting and then upholstered in the same fashion as its brother. From 180 to 312 coils may be used to make the spring. This unit may be bought both in an expensive or inexpensive piece depending upon the way the coils are constructed. There is no simple test to give you to determine this; but if you concentrate your shopping in the right stores the comparative prices will be indicative of the various qualities. This innerspring mattress is stiffer than the other, multiple unit and a firmer support for the heavier person. It, too, should be coupled with the box spring.

Hair: The pure horsehair mattress, despite the popularity of other types, is still believed by some to be the very finest. It gives enduring service; is cool; and can be as luxuriant or as firm a support as you want, depending upon the amount and kind of hair used. After hair is curled, steamed, and dried it becomes springy and will hold weight. When thoroughly cleansed, and sterilized, hair is absolutely sanitary. A hair mattress can be remade by picking, a process of loosening and separating the hair strands with very little loss. This should be done about every four years. The operation is inexpensive, and whereas department stores do not usually handle this job, they will recommend a reliable dealer who does this type of work.

Horse hair: Government inspected South American hair is considered better than domestic. The mane hair is soft, the tail hair hard. A mixture, the larger proportion being mane, is the most comfortable for the average person. A heavier person requires a greater proportion of tail hair to keep the mattress resilient. Light weight persons need practically all the soft mane hair.

Hog hair: Winter hog hair is oftentimes used in conjunction with horse hair. It is a durable hair and makes the mattress less expensive. A mattress of all hog's hair, however, is impractical as it mats easily and soon becomes very hard.

Cattle hair is springier than hog's hair, but in many instances during warm or damp weather gives off a very offensive odor. It has not generally proven itself acceptable for use.

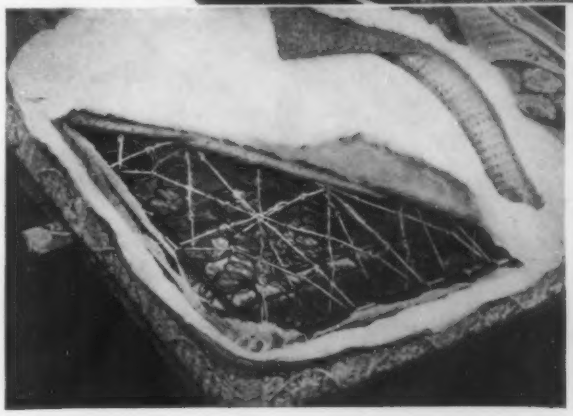
Labelling in a hair mattress is very important. The label should show the kind of hair used and where more than one kind is used, the percentage of each. "Mixed hair" is not sufficient.

Lambswool is sometimes used as a top covering over the hair to make the mattress very soft. Lambswool added makes the mattress more expensive and that is a point to watch. Lambswool may be indicated, but in reality it is only Virgin wool or shoddy wool made into a bat and substituted. It would seem that lambswool defeats the purpose of that cool refreshment of the hair mattress.

Cotton: There are many different grades and classifications of cotton. The finest cottons for mattress purposes, known as Peruvian, China, or long staple domestic cotton, are suitable for spinning. *These fine grades of cotton are never sold in a mattress without being felted.* (An explanation of felting follows subsequently). This spinning cotton makes a superior felt and a wonderfully fine mattress, but even a small amount of it mixed with shorter length, less expensive fibers makes a felt of sufficient tensile strength and good wearing qualities. The ratio of fine spinning cotton used with the shorter length fibers makes different qualities of felt and are proportionately cheaper.

A mattress labeled just "cotton" is of the very poorest grade cotton which has not been felted. This type might well be allocated to *bargain* merchandise, for it deserves no consideration. It readily lumps and is extremely uncomfortable to lie upon.

In this mattress hundreds of coil springs are sewn in woven seam muslin pockets, cross-tied top and bottom. This makes for extreme comfort



A section of another excellent mattress (top) of inner-spring construction and, below it, a durable box spring—both of Karpen make

The shorter cotton fibers are generally termed *cotton linters.* These shorter fibers which adhere to the cotton seed pod and are cut from it are graded, first, second, or third, according to the closeness of the cutting to the pod. The third grade is cut so close as to be oily and full of seed particles and is seldom used except for shoddy merchandise. It is disastrous for victims of hay fever or asthma. The quality of linters of both the first and second cuttings depends, of course, upon the quality of the cotton of which they are a part. A good grade of linter can be felted advantageously and lessens the cost of felt. Incidentally, you will be interested to know that about 50–60 pounds of *first* cutting linters are taken from a ton of cotton seeds. Willowing, or cleaning, extracts much of the oil and seed particles from the first two grades. This cleaning involves about 15% loss of weight so that the less reliable factories elminate this process. The substance removed is known as "dust house sweepings" and is sold for the manufacture of cheap roofing construction material.

Felt: Refers to material that has been processed or *felted.* Either prime cotton, cotton linters, or a mixture of both is put into a cylindrical machine which picks the fibers apart, then combs and smooths them into fine layers. These fine layers are piled back and forth, layer on layer, and slightly compressed to form felt. Naturally the quality of felt is entirely dependent upon the grade of cotton used. As discussed before, the long fibers, or staples as they are called, of prime white cotton make the most resilient and durable felt. The cheaper grades of cotton and their linters follow suit.

A felt mattress is warmer than a hair mattress. Teamed with a box spring it is resilient but firm, without the vibrancy of an innerspring mattress, and is a combination liked by many. It is less expensive than hair and has a good-wearing record.

Kapok: That soft, floss-like substance that *grows* and is not, as some believe, manufactured. The best kapok is grown in the Dutch East Indies. Prime Japara is a trade name for you to remember. Kapok has an individuality all its own. Medicinally, doctors recommend it for mattresses and pillows for patients with asthma. Kapok is non-absorbent and particularly popular for warm, damp climates and camp life. It makes splendid life-preservers. The kapok fibers are brittle and will not wear as long as other types of mattresses, but the cost is less. Frequent sunning and airing help keep kapok buoyant. The complement for the kapok mattress is the box spring as its surface construction is smooth and it is less apt to pulverize the brittle fibers, thus extending the life of the mattress quite considerably.

Ticking: A six-ounce Government standard ticking is the minimum weight recommended for wear. The light weight drills and sheetings which are printed

[Please turn to page 10

The home laundry placed on the same ground level and next to the kitchen, will be found more convenient than if in the basement. The one shown here is complete and well-planned. The clothes hampers which are shown below, all on wheels, are part of the unit walls. Courtesy, Westinghouse Electric & Manufacturing Company

Is there actual economy in doing the "family wash" at home?

Della T. Lutes says yes!

EVEN with the dark curtain of the depression lifted and the recovery act in full swing, we shall still have to practice economies for some time to come. Acceptance of this fact brings no unhappiness in its wake, for we have found that many of those performances which at first we looked upon as hardships and met with resentment, have actually brought us satisfaction—yes, even pleasure—in the doing.

The American homemaker met the percussion of hard times just as she has always met calamity, with a stiff lip and a high chin. And immediately she began to search seriously for not only the small economies to be practiced in every-day living, but all possible savings on an even larger scale. The family laundering was one of the first, if not the very first operation in household procedures to present an opportunity, for it ran into real money when sent to a commercial laundry, and the money saved by doing it at home had the very desirable quality of economizing behind the scenes. Then a new phase of the situation loomed up. Not all homes were equipped for doing the washing and ironing. The old-time wash-bench, wash-tubs, board, boiler, and wringer just didn't jibe with the modern woman's ideas of efficiency. Whether the economy of the home laundry was to be achieved by the housewife herself or relegated to a helper already employed, it was neither desirable nor economical to spend the time and energy required for washing by the scrub-board and bent-back method, nor to experience the exhaustion caused by the hand ironing method.

The next step, therefore, was to consider whether proper labor-saving equipment could profitably be bought out of the money formerly spent in sending the laundry out.

HOME LAUNDERING COSTS

PER POUND OF CLOTHES WASHED AND IRONED

Equipment:	*Cost per pound*
$150 washer and $100 ironer	$.015
Repairs (1/16 of a cent beyond calculation)	
Interest on investment (No charge, see article.)	
Operating Expenses:	
Electricity for washer	.001
Electricity for ironer	.01
Soap	.003
Hot water	.002
Total	$.031

Shortage of income has taught us, among other things, conservative buying. We don't just walk into a store and buy, as we once did. We ask questions—of ourselves and others. And we study

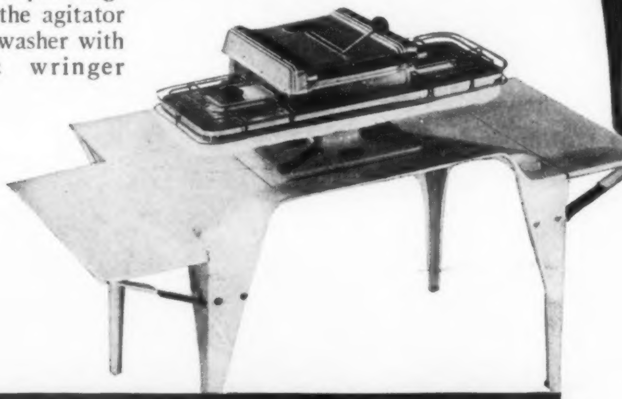
the answers before spending our money. This we shall continue to do, for a lesson so bitterly learned is not easily forgotten. The result of such cogitation with particular relation to the laundry question has been shown with amazing clarity in the increased production—and use—of home laundry equipment.

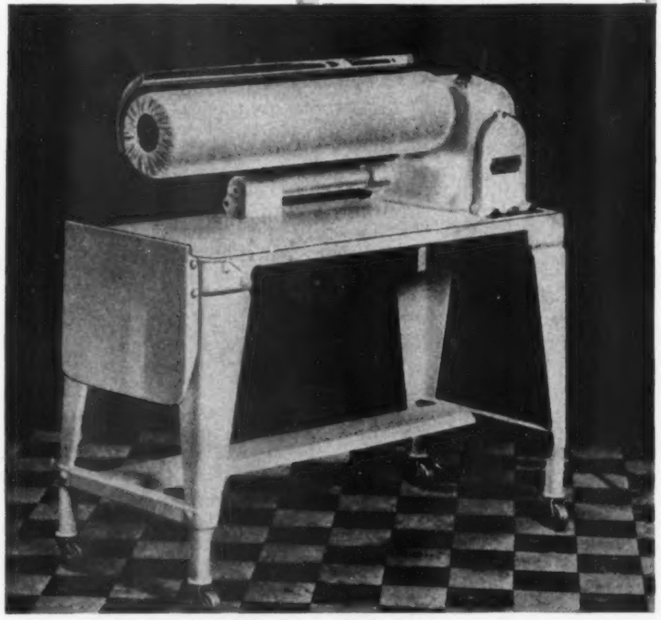
So much for general facts. Now let us see in just what way this economy of home laundering is actually effected. If it seems necessary to present a few figures it is because we want to show, out of our actual experience, just what we have found in this one branch of saving.

First, of course, comes the purchase of equipment and at the outset we have to decide the kind we are going to buy—whether we shall invest in the best washing machine we can find, the longest lived and the most modern, or a cheaper type. In the first we shall find machines of various designs, each producing the necessary action for effective cleaning and some with a centrifugal damp-dryer which takes the water out of the clothes speedily, thoroughly, and with no danger either to operator or clothing. This washer will cost us about $150. In the cheaper range we find the agitator type of washer with electric wringer ranging as low as $60. There are, of course, in between prices too.

To make our equipment complete and to save the greatest amount of time and energy we shall want an electric ironer. This device takes the second half of the work out of wash day. We can get a good ironer for $60 to $75, or one of better quality for $90 to $100.

Now that we have an estimate of the actual first cost of equipment, let us simmer these rather large and unwieldy cost figures down to the cost per pound of clothes washed and ironed—a method of handling that will give us a direct comparison with the more commonly known costs of sending clothes out to the laundry.





The home laundry is only fifty per cent efficient if it has no electric ironer. No longer massive—these ironers are very compact and are designed to handle even the most delicate and intricate work. The General Electric ironer is shown in the center above, and the Rotarex ironer at the bottom of the page

We shall assume a ten-year life for our equipment. On the better makes this is a very conservative estimate. This gives us a cost per year of $12 for the lower priced types, $25 for the better grades. If used by a family of five with an average laundry of thirty-two pounds of clothes a week, the cost of equipment will be from ¾c to 1½c a pound.

One dollar a year is a good round figure for repairs and servicing. This will add another fraction of a cent.

EASY
WASHER-DRYER

Doing the laundry at home will pay extra dividends in economy, satisfaction—even pleasure—provided of course the equipment is efficient and up to date. The General Electric washer is shown at the top of the page, and the Easy washer and dryer below

To save complication, we shall not charge any interest on money invested in equipment. If we did not buy this equipment we should not put this money out at interest since we should spend it—and a tidy sum besides, for outside work. Unless, of course, we are doing the laundry work by laborious old-fashioned methods.

So much for the fixed charges. But how about operating costs? These being, of course, (1) electricity, (2) soap, (3) hot water (fuel and water included). Both laboratory and practical experiments have given us the following results:

Electricity: Average cost about 2c an hour for washing, 8c an hour for ironing. Our washer will handle at least sixteen pounds of clothes in an hour, the ironer, eight to sixteen pounds. Cost of electricity for washing, ⅛ cents per pound; for ironing, ½ to 1c.

Soap: Three ounces of soap will be ample for eight pounds of clothes, at a cost of ½c to 1c an ounce. Cost, per pound of clothes, about ¼c. In localities where only hard water is available the amount of soap used would be greater.

Hot water: The cost of heating fifteen gallons of water to 140 degrees F. is about ¾c for oil heat; ½c for gas. Add the cost of the water and call it two cents for good measure. Divide this by sixteen (number of pounds in two loads of clothes) as one tub of water is usually used for two loads of clothes, and the cost of hot water is ⅛c per pound of clothes washed.

Glance at our summary of costs. We find that at 3c a pound, we can own the best equipment money can buy and still do both washing and ironing for less than half the cost of washing alone by the cheapest of agencies available outside the home. Our home laundry earns from $2.50 to $5 a week compared to the cost of having both washing and ironing done outside the home. This is a clear cash return if the work is done by a maid or helper.

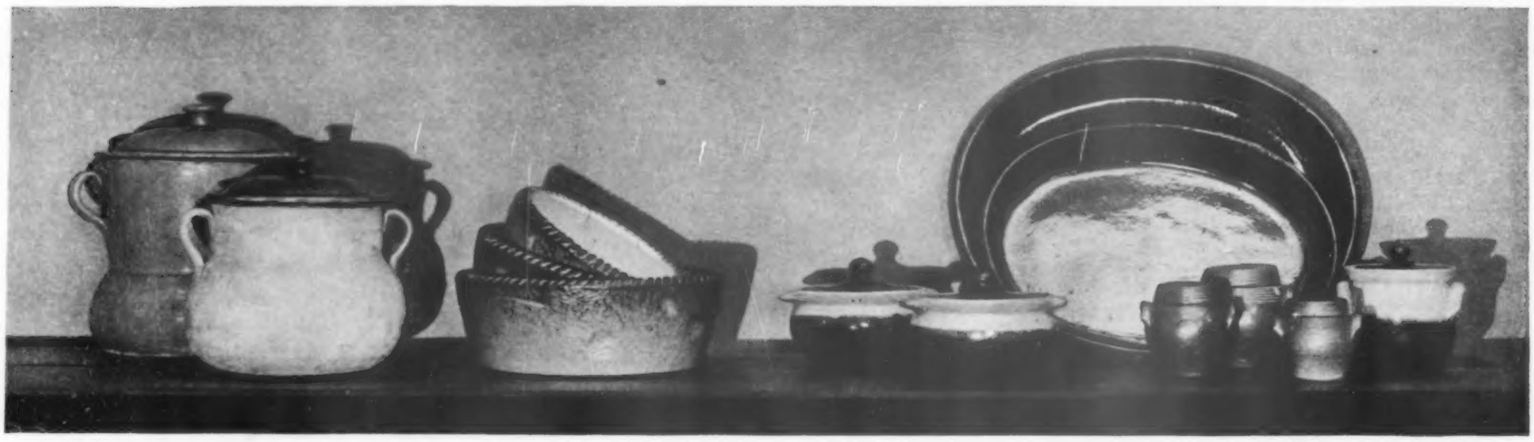
But there are other economies to be achieved by doing the laundry work at home—economies that many women will consider as important as the immediate cash savings. For instance, there is the saving in outlay of money for an extra supply of clothing and household linens which are necessary when the washing is sent out. Clothing laundered at home may be conveniently washed at any time, ironed the same or the next day, and be ready for wearing at once. Clothing and linens sent out are usually out of service for at least a week or ten days, as it is customary to let the bundle accumulate for weekly pick-ups.

Clothing and table and bed linens sent outside do not last as long as they do when washed at home. This statement is so well known to all homemaking women that it seems almost unnecessary to mention it, and yet here is so definitely a saving that it must be enumerated amongst the economies. The life of table linen particularly is shortened by the harsher method.

The loss of valuable and personally treasured articles consti-

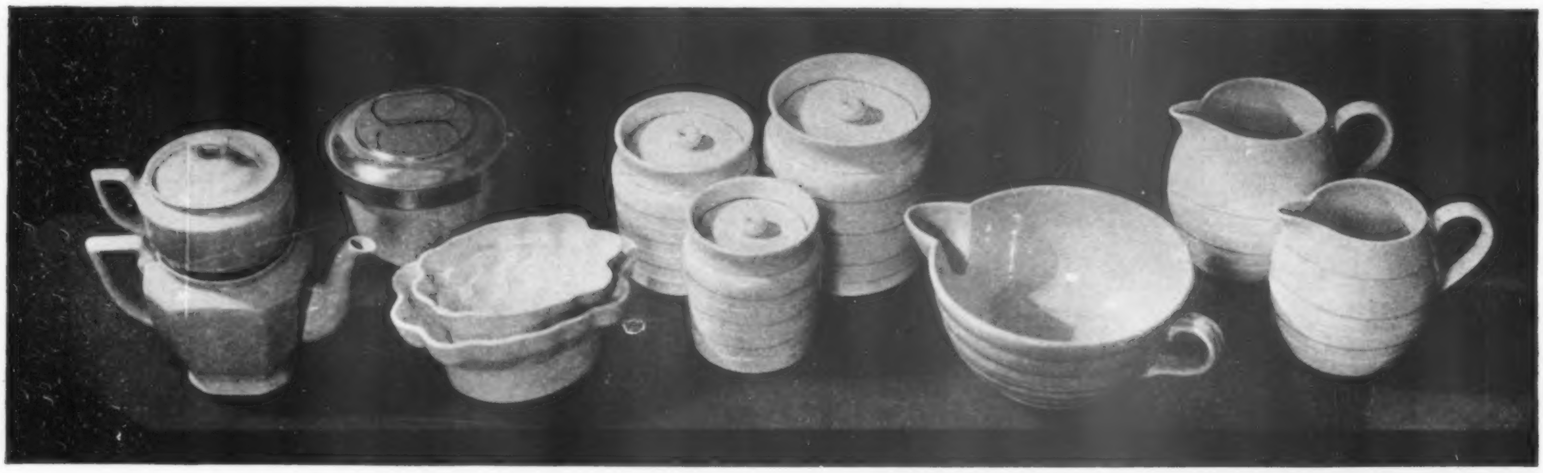
[*Please turn to page 103*]

Accessories before the food



EARTHENWARE—an old tradition in cookery with picturesque and practical utility for new kitchens! There are those who say the only proper way to cook vegetables is to steam them, and the pot at the left above is for this purpose, with a strainer inside to separate boiling water from vegetables. Next it is a family soup pot. Both are from Charles R. Ruegger, Inc. The nested baking dishes have a "crusty" texture, good looking for use on the table. Individual "onion soups" come in several sizes, as do bean pots like the one at extreme right, and are nice for informal entertaining. These utensils are from Lewis & Conger. The two oval baking dishes for fish and similar things, and the three little covered pots in graduated sizes for mustard, marmalade, or anything you choose, are also from Ruegger

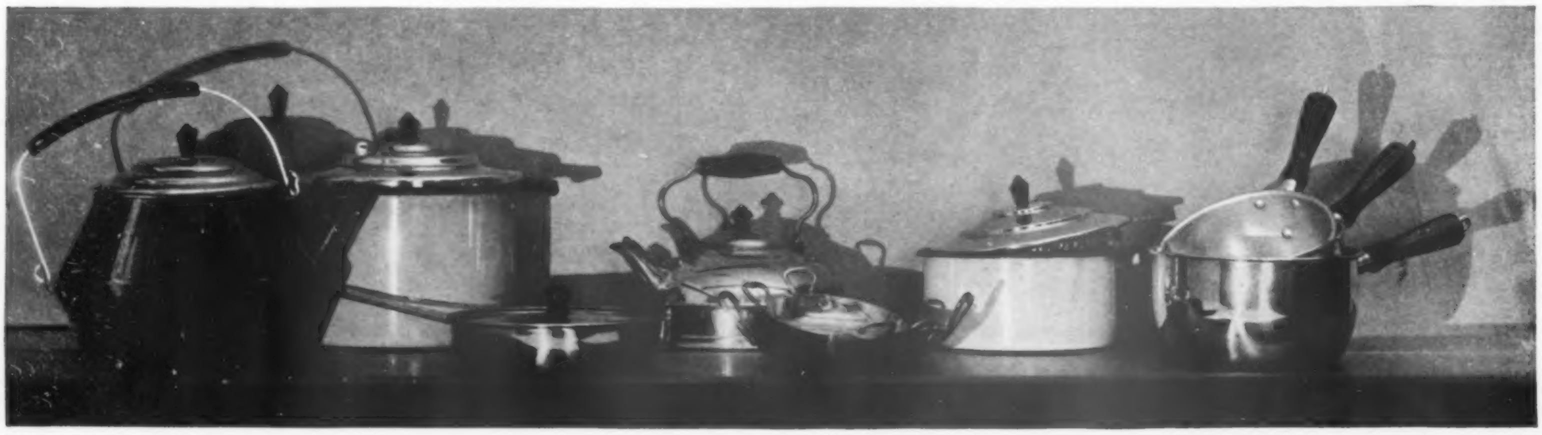
CHINA—white and gleaming, and a smart touch besides, this year when white is so fashionable in decoration! All of china, strainer and all, is the drip-coffee "biggin" below at the left. This and the hospitable waffle batter bowl, with its convenient handle and spout, come from Lewis & Conger. The latter is available in several colors. The other articles in the row are all from Hammacher, Schlemmer & Co., Inc., and are all white china. The utensil with a metal lid is a steaming mold, while in front of it are turtle-shaped molds for jellied dishes and the like, which come in half a dozen sizes. The covered canisters are so decorative that they make one long to do over the kitchen entirely, in a white color scheme. Pitchers to match, in three sizes, are ready to take their place with the canisters



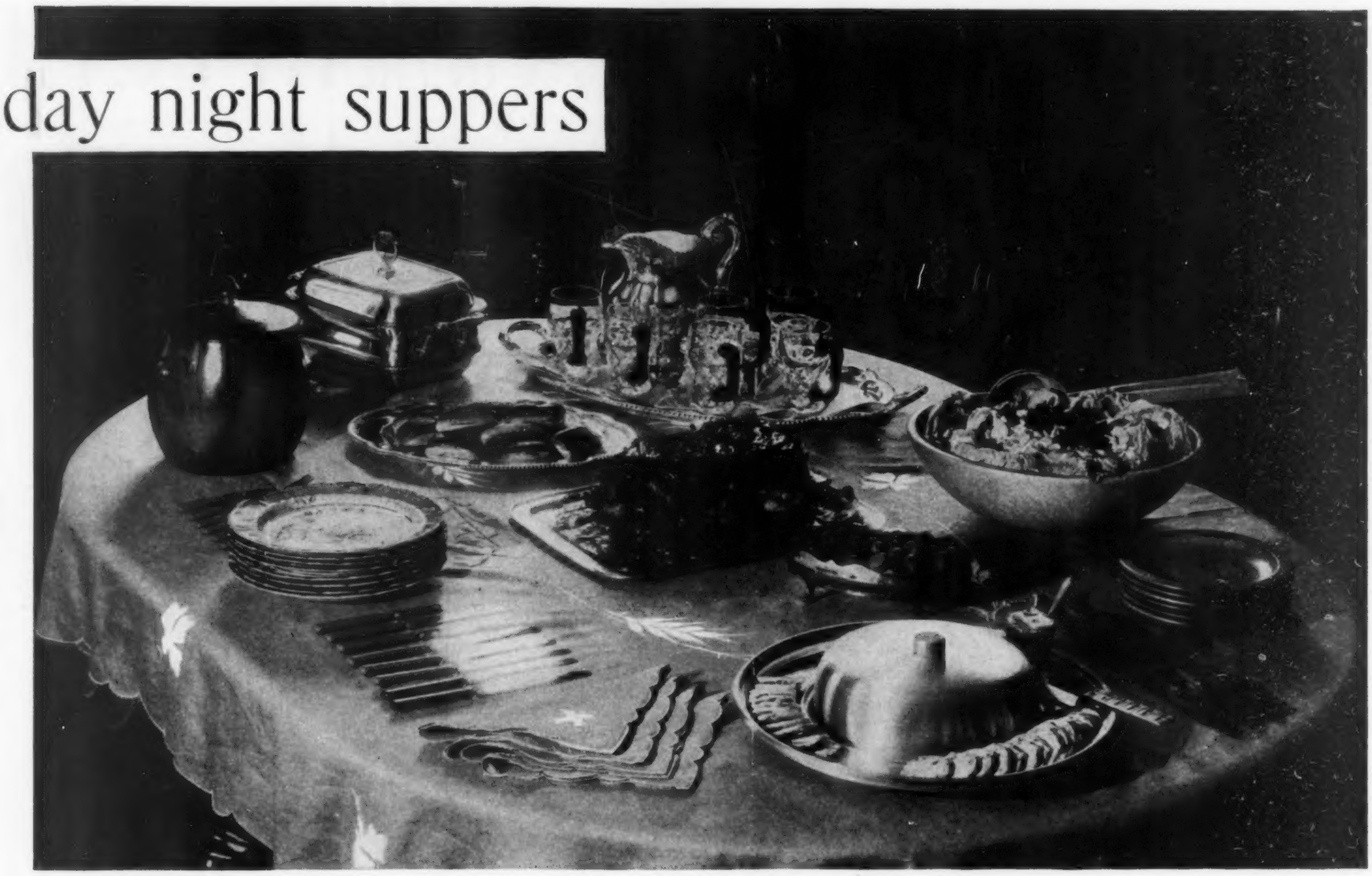
ENAMELWARE—not new itself, but with so many new improvements! A choice of colors, chromium covers, and easy-to-pick-up bakelite knobs add to the appearance of interesting straight-sided shapes. But the practical features are even more exciting. All of the enamelware shown below has the quick-heat-conducting black bottom, and vapor-seal rims for waterless cooking, which some say preserves flavor and vitamins. The tea kettle at the left is designed with an "easy-pour" handle. If you look carefully at the stew pot next it, you will see the little steel safety-valve in the lid. Over toward the right is a new type sauce pan with strainer-cover, which makes it so easy to pour off the liquid and save the food itself. From B. Altman & Co.

COPPER—another inheritance from old-time kitchens that is newly revived for new ones! Copper, so they say, heats quickly and evenly, and with chromium linings there is no chance of metallic taste or food discoloration. The little skillet in the left foreground has a long brass handle with a convenient thumb rest. The tea kettle in back of it, just the right size for the kitchenette, has a broad base for quick heating of small amounts of water. Sauce pans in graduated sizes have sturdy wooden handles. These are from B. Altman & Co. Right in the center, front, are three copper casseroles with brass handles from Ruegger. The little ones are for individual serving, larger ones for serving the entire family from one dish

Photos by F. M. Demarest



Sunday night suppers



F. M. Demarest

More fun than large formal dinners— you can entertain oftener this way

G. M. Blair

In planning any kind of Sunday night party, it is wise to take two things into consideration. First, that the greater part of the preparation can be done on Saturday; and second, that you are almost certain to add a number of last-minute guests to your original list. The following menus are both simple and practical. One hot dish is sufficient, and any but the simplest sweet for dessert unnecessary. When coffee is served, instead of cold drinks, it is a thoughtful gesture to serve one decaffeineated coffee for those who cannot drink the regular coffee at night, without dire results.

A steaming dish of spaghetti with meat sauce, baked beans, and corned beef hash are great favorites and served at the smartest buffet suppers. Any one of these may, of course, be substituted for any of the hot dishes given below. A variety of cheeses, with crackers make a substantial, satisfactory substitute for any of the desserts given below, and very often a tray of French pastries (the simpler varieties) are the only sweets offered at smart buffet suppers.

Following are menus that are easy to prepare and do not take too much of the hostess' time.

Menu I

Cold ham with mustard sauce
Creamed chicken with mushrooms and sweetbreads
Frozen cheese
Shredded lettuce salad
Strawberry tarts or French pastry
Coffee

Creamed Chicken with Mushrooms and Sweetbreads

Cooked chicken
Parboiled sweetbreads
Bechamel sauce

Heat the chicken and sweetbreads in the sauce and serve piping hot.

Bechamel Sauce

1 small onion
2 slices carrot
Butter
Minced parsley
Bay leaf
Chopped mushrooms
2 cupfuls chicken stock
1 cupful cream
Salt, pepper

Chop a small onion and two slices of carrot. Fry in butter with a little minced parsley, two sprigs of thyme, a bay leaf, and twelve chopped mushrooms. Add three tablespoonfuls of flour and, when the flour is thoroughly mixed, add two cupfuls of stock and a cupful of cream. Cook until thick, stirring constantly. Season with salt and pepper. Simmer slowly for half an hour.

Frozen Cheese

There are countless variations of this. Roquefort may be used instead of cream cheese, and any number of different seasonings—it is fun to make them up yourself—but the following happens to be my favorite.

6 Philadelphia cream cheeses
Cream
Chives
Salt

Mash the cheese with the cream until of about the consistency of cottage cheese, mix in chopped chives, and salt to taste. Place in a melon mould, pack in ice cream salt and ice, and allow to stand three hours, or place in an electric refrigerator. When ready to serve turn out of mould onto platter as you would a mousse. Serve with a salad that has been shredded and mixed in a wooden bowl and, of course, well chilled.

Menu II

Alligator pear filled with caviare
Virginia ham
Chaud-froid of Chicken
Strawberry mousse Small cakes
Coffee

Chaud-Froid of Chicken

This sounds rather difficult, but is actually a very simple dish to prepare, and looks very Café de Paris if it is done nicely.

4 tablespoonfuls butter
2 cupfuls chicken stock
4 tablespoonfuls cream
2 scant teaspoonfuls gelatine dissolved in 2 tablespoonfuls cold water
6 tablespoonfuls flour
Yolks of 2 eggs
2 tablespoonfuls lemon juice
12 pieces cooked chicken
Aspic jelly mixture
Truffles

Make a sauce of butter, flour, and stock; add egg yolks diluted with cream, lemon juice, and salt; add dissolved gelatine. After the sauce has cooled pour it over the pieces of chicken. Garnish with truffles cut in attractive shapes and green pepper if desired. Chill and then cover carefully with aspic jelly mixture. Then chill again. When firm, the chicken chaud-froid may be served on a lettuce leaf or not, as you choose.

Menu III

Cold tongue
Salmon mayonnaise Potato salad
Gooseberry tarts

[*Please turn to page 104*]

AMERICANA IN THE KITCHEN

III—Pennsylvania Dutch Cuisine

Barbara Lee Johnson

Deeply rooted in certain parts of these United States are native dishes that are as characteristic of the section as the local accent or dialect. The gumbos of New Orleans, the hot biscuits of the South, the tamales of the Mexican border states—all are as typically American as the baked beans and brown bread of Boston. Many of these dishes are the result of Old World cookery brought to America by early settlers and modified by native food products. Because most of them are genuine delicacies, and because they are too often just names to the rest of the American public, we present this series of articles, with recipes telling exactly what goes on in the kitchens of our fellow citizens up and down the land.

Most of us know of things Pennsylvania Dutch by hearsay only. We think of them in terms of Philadelphia scrapple and the queer dress of the plain clothes sects. The Pennsylvania Dutch do eat scrapple—and rare good taste they show. And Mennonite bonnets and the broad-brims of the Amish sect are common in the land. But there is much more than scrapple and bonnets for those who are not of the *freundschaft* to become acquainted with and enjoy. We advise all outlanders to seize upon the very first opportunity to visit the hills and valleys of pastoral simplicity in southeastern Pennsylvania. There is no section in the United States today where the people have so carefully preserved Old-World ways and preferences.

Farmers they arrived and farmers they are basically now. The huge red Swiss barns—six times the size of the houses—are outstanding symbols of their calling just as the well-filled ground cellars, smoke-houses, and groaning board are concrete proof of their success in that calling. A thrifty people neither afraid of hard work nor ashamed of their truly Gargantuan appetites.

Seven sweets and seven sours long served as the inexorable rule for the company dinner and often for dinner without company. The numbers may not be so closely adhered to today, but the gamut of pickled onions, pickled cauliflower, pickled beets, pickled gherkins, dill pickles, green tomato relish, coleslaw, and so on is not unknown. Jams, jellies, preserves, apple-butter, puddings, and pies are likewise indulged in at one sitting. But so few of us have the Pennsylvania Dutch capacity for manual labor that we suggest discretion when going in for Pennsylvania Dutch quantities and combinations.

Schnitz and Knep

1 smoked ham
2 pts. dried apples (schnitz)
Brown sugar
Dumpling dough (knep)

Wash ham thoroughly and soak in cold water over night. Soak the dried apples over night or at least two hours in cold water—enough to cover. In the morning put fresh water on the ham and boil until tender—allowing twenty minutes to the pound. Remove the ham to a platter and skin carefully with a sharp knife. Keep the liquor in the kettle—you will need it.

While the ham is cooking take a bit of the broth to start the apples stewing. When the apples are tender sweeten them to taste with brown sugar and set to one side until the ham has been taken up. Or stew the apples in the ham kettle after the ham is done.

Now decide upon the number of dumplings necessary for your family and pour off some of the liquor—leaving enough to cook the dumplings. Thicken the liquor to the consistency of a thin cream soup by adding flour dissolved in a little cold water. Stir in vigorously so that it will not be lumpy. Sweeten the mixture to taste with brown sugar.

Now add your dumplings to the boiling broth—carefully placing them side by side. Cover the kettle quickly and do not remove the cover until ready to serve—twenty to thirty minutes depending upon the size of your dumplings.

Serve the dumplings on a deep platter with the apples around them and over all the thickened ham liquor. If the platter is large enough place the sliced ham at one end and the schnitz and knep at the other. The knep recipes vary from the elaborate rules that call for yeast and letting the dough rise three times or more to the very simple never-fail recipe. The latter calls for three teaspoonfuls baking powder and ½ teaspoonful salt sifted into two cupfuls of flour; 1 egg added; then enough milk barely to moisten the whole. Drop a dessert spoonful at a time into the broth.

Rivel Soup

1 egg
Salt
Flour enough to rivel egg (about 1 cupful)
Beef broth or any strained soup

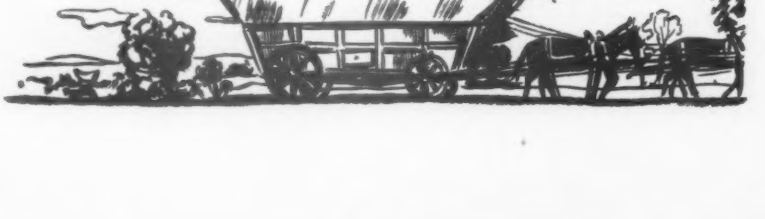
Put flour into a bowl and cut the egg into it till well mixed—the mixture should not be too dry.

When the soup is piping hot drop the rivels into it. When they come to the top they are done. Serve at once.

Schmier Kase

Heat very, very slowly to lukewarmness clabbered milk. When it has become about fifty-fifty milk and whey, place in a cheesecloth bag and drain thoroughly. Remove the curd from the bag,

[*Please turn to page 105*]



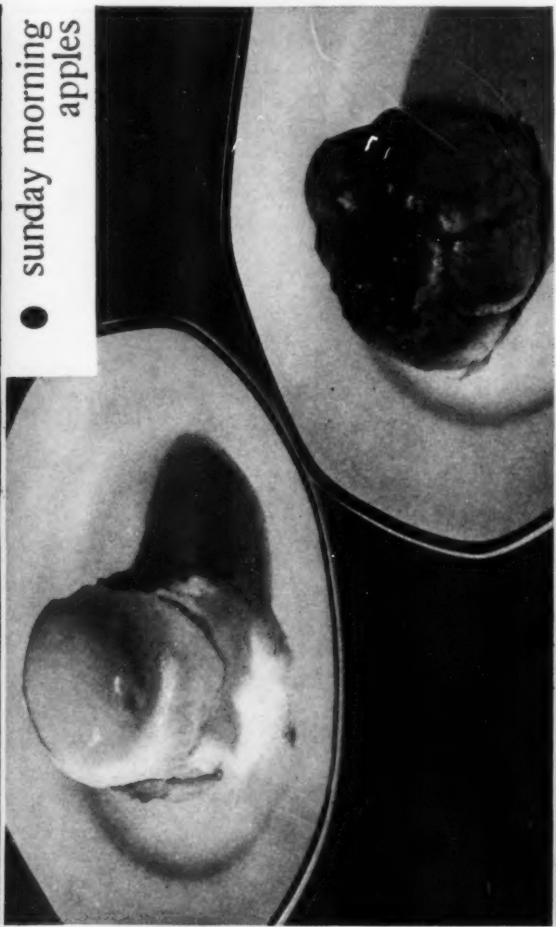
A MODERN EVE SERVES APPLES OFTEN

Six unusual recipes, brimful of health-giving goodness and unmatched apple flavor—Doris Hudson Moss

Recipe printed on back of each photograph

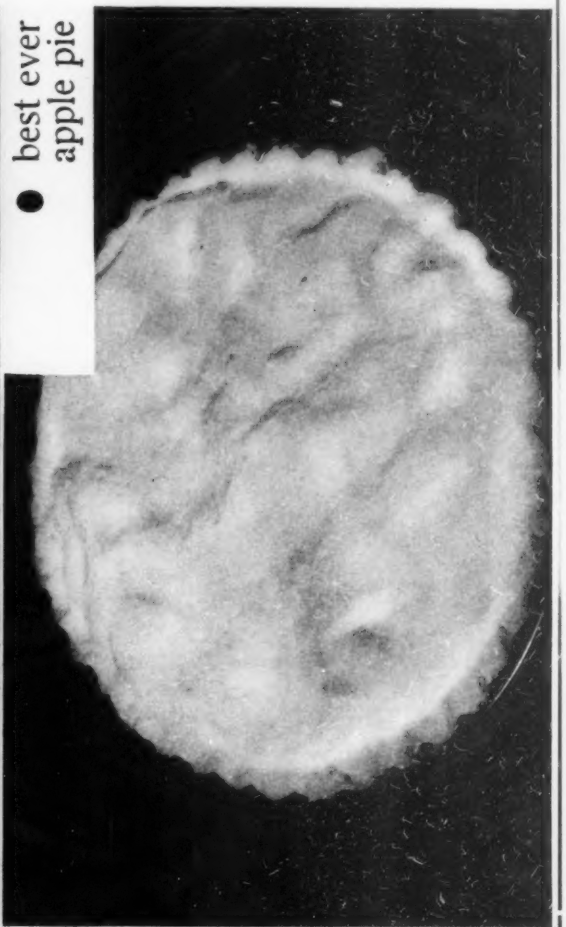
● maple apples and Sylvia's clove apples

Recipe printed on back of each photograph



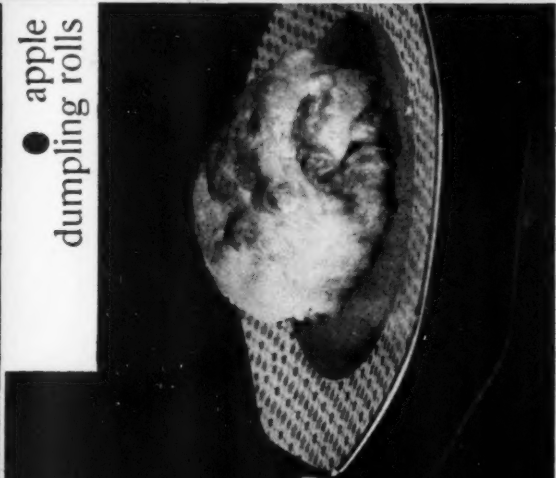
● sunday morning apples

Recipe printed on back of each photograph



● best ever apple pie

● mulled cider



● apple dumpling rolls

● bird's nest pudding

The American Home
● Menu Maker

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A MODERN EVE SERVES APPLES OFTEN

Six unusual recipes, brimful of health-giving goodness and unmatched apple flavor—Doris Hudson Moss

Photograph printed on back of each recipe

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● bird's nest pudding

6 medium-size apples which will hold their shape while baking
3 cupfuls milk
5 eggs
1½ cupfuls sugar
1 teaspoonful vanilla
1 teaspoonful nutmeg
½ teaspoonful salt
2 egg whites } Meringue
2 tablespoonfuls sugar } Meringue
1 teaspoonful vanilla } Meringue

Peel and core whole apples and place in a buttered casserole. Combine the ingredients listed above to make a custard, saving two egg whites to be used as a meringue.

Pour the uncooked custard over and around the apples. If the apples rise above the custard cut off their tops. Bake in a pan of hot water one hour at 300° F.

When the custard is set, cover with a meringue made of the egg whites, sugar and vanilla. Brown slowly at 300° F. for at least 15 minutes. Serve warm with top milk.

Tested by The American Home
A recipe by Doris Hudson Moss

best ever ● apple pie

5 good Jonathan or other fine flavored apples
1 cupful sugar, depending upon their tartness
1 teaspoonful allspice
½ teaspoonful salt
2 tablespoonfuls butter

Dice or slice the peeled apples, add the sugar, and spice and salt. Place in an uncooked pastry shell in rather a deep pan.

Bake at 450° F. for ten minutes and then reduce the temperature to 400° F. and bake for 20 to 30 minutes longer or until the apples are soft.

Tested by The American Home

apple dumpling ● rolls

4 or 5 tart apples
¾ cupful sugar
1½ cupfuls twice sifted flour
½ cupful butter
¾ cupful buttermilk, sour milk, or canned cream with 1 teaspoonful vinegar added
1 scant teaspoonful soda

Peel and chop the apples. Add butter to sifted dry ingredients for the crust. Add the milk slowly. Roll out ½-inch thick. Spread with the chopped apples and sugar and dot with butter. Cut in strips two inches wide and roll up like a jelly roll. Place 1 teaspoonful butter on each roll, sprinkle with sugar and place on a well-buttered pan.

Bake at 450° F. until the crust rises. Then lower to 325° F. and baste often with the juice from the apples. If apples are dry and there is little juice, add one cupful hot water to the juice in the pan.

Serve hot with milk flavored with sugar, nutmeg, and vanilla. Delicious for luncheon or for supper in cold weather.

Tested by The American Home

sunday morning ● apples

Apples
Sausage meat
Eggs

Place cored, peeled apples in a baking dish or skillet. Force sausage meat into the core holes and place a small mound firmly on top each apple.

Bake for about 40 minutes at 375° F. or until both sausages and apples are done.

Serve on a warm plate topping the sausage with an egg poached carefully in milk.

Tested by The American Home

● mulled cider

2 quarts cider
1 teaspoonful cloves
4 small sticks cinnamon
6 acacia buds

Bring the cider to a boil, add the spices which have been tied in a cheesecloth bag. Boil three minutes. Cool and remove the spice bag.

When ready to serve, bring to a boil and serve at once. Garnish with a ring of unpeeled red apple stuck with whole cloves.

Good for a wassail bowl on Christmas or New Years Day.

Tested by The American Home
A recipe by Doris Hudson Moss

● maple apples and Sylvia's clove apples

2 cupfuls water
1 cupful sugar
Apples
¼ cupful maple syrup
8 whole cloves or ½ teaspoonful powdered cloves

Make a syrup of water and sugar. Peel, core, and quarter apples. For maple apples, add maple syrup. Boil gently in a covered pan until apples are tender. Serve warm with ham or chilled with whipped cream.

For Sylvia's clove apples, add whole cloves or powdered cloves to the syrup and cook as for maple apples.

For simple recipes, you will find these surprisingly unusual and very nice.

Tested by The American Home

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(File American Home Menu Maker recipes with the *picture* side out)

MELT IN YOUR MOUTH ONE-EGG CAKES

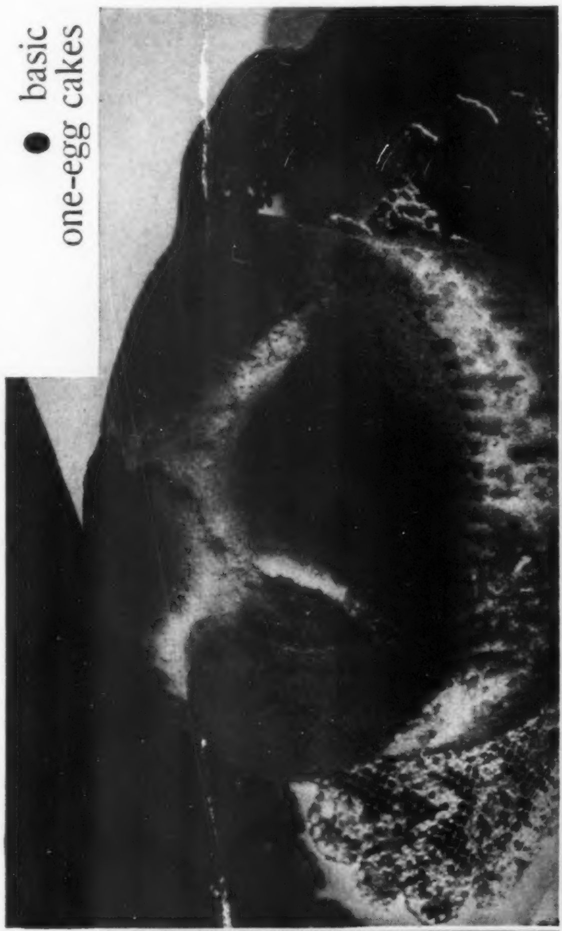
When is a cake good? When its memory lingers long after the last crumb is consumed

—Catherine L. Ellsworth

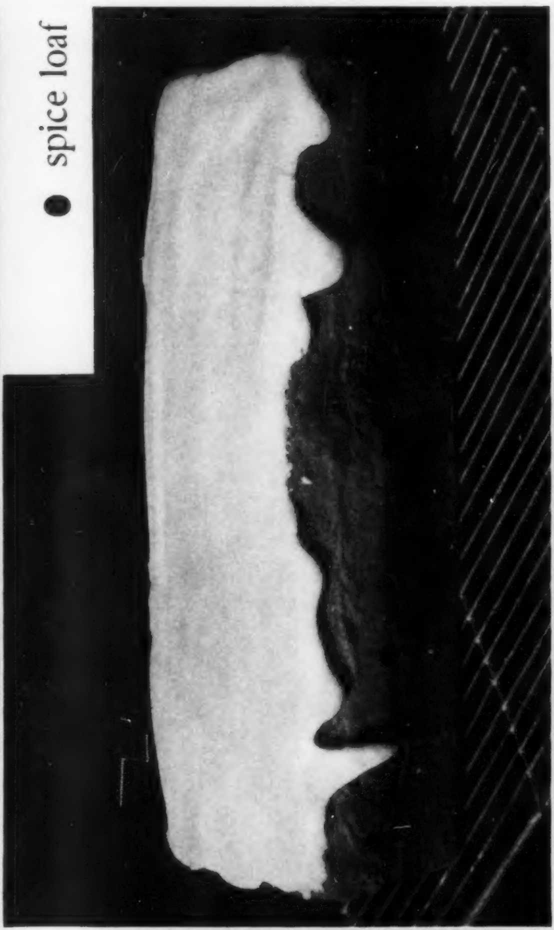
Recipe printed on back of each photograph

Recipe printed on back of each photograph

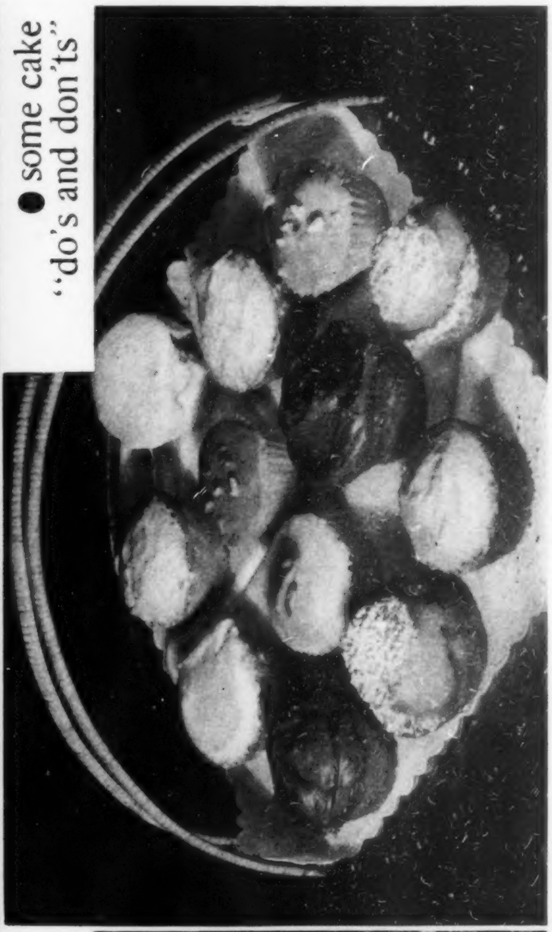
Recipe printed on back of each photograph



● basic one-egg cakes



● spice loaf

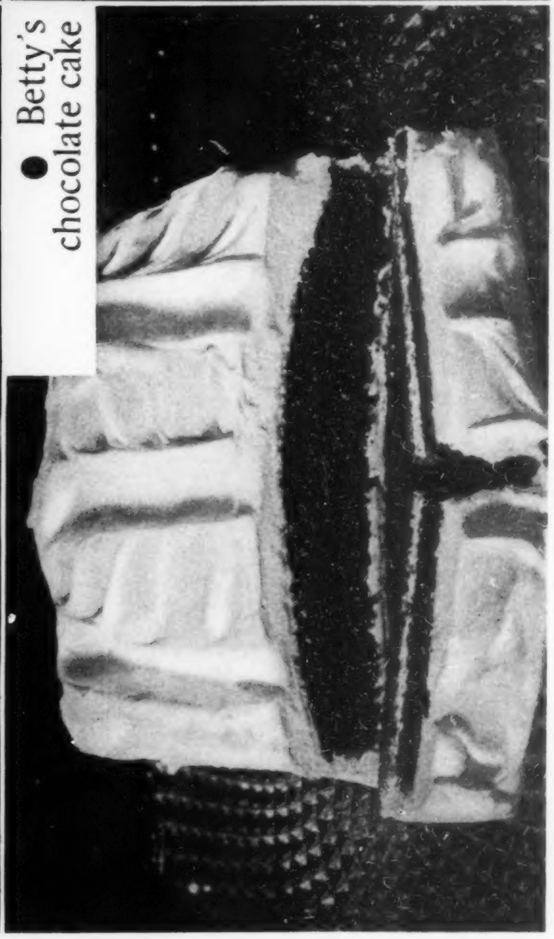


● some cake "do's and don'ts"

● maple cake

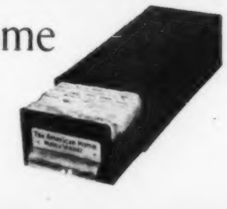
● butter icing

BAKER'S
BAKER'S COCONUT
Domino Cane Sugar
1 lb.
Borden's UNSWEETENED EVAPORATED MILK



● Betty's chocolate cake

The American Home
● Menu Maker



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MELT IN YOUR MOUTH ONE-EGG CAKES

When is a cake good? When its memory lingers long after the last crumb is consumed

—CATHERINE L. ELLSWORTH

Photograph printed on back of each recipe

Photograph printed on back of each recipe

Photograph printed on back of each recipe

● Betty's chocolate cake

(rich, dark, and moist)

- ⅓ cupful shortening
- 1 cupful granulated sugar
- 1 egg
- 2 squares baking chocolate
- 1 cupful boiling water
- 1 teaspoonful vanilla
- 1 teaspoonful baking powder
- 1⅓ cupfuls all-purpose flour
  - N. B. (Note change from cake flour. All-purpose holds moisture and richness of chocolate better.)
- ¼ teaspoonful salt
- 1 teaspoonful soda

Tested by THE AMERICAN HOME

CREAM shortening, add sugar, and cream thoroughly. Add egg and beat until light and fluffy. Pour boiling water over cut-up chocolate, and when melted, pour water off into a cup to be added alternately with flour.

After beating egg in well, add melted chocolate; then as in other cakes, add dry and liquid ingredients alternately, beginning and ending with dry.

Add flavoring and turn into a square loaf pan 8 x 8 x 1½ inches and bake for 30 to 40 minutes in a slow oven, 325°–350° F.

A word of caution: the batter will seem very thin, but don't add more flour. This is as it should be.

● some cake "do's and don'ts"

CREAM shortening thoroughly until very soft and pliable. Use a wooden spoon, with three slits in it, if you do not have an electric cake mixer.

Add *sifted* sugar slowly and cream that in thoroughly. After which, in one-egg recipes, the whole egg is added and the whole mixture beaten vigorously until light and fluffy. On these first three steps depends, in large measure, the texture of your cake.

Beat after each addition of flour and beat thoroughly after the whole is mixed before turning the batter into the pans. An insufficiently mixed cake is coarse, soggy, and full of large holes.

Turn into greased and floured pans and bake at temperature given in recipe. Fill pan from ⅓ to ½ full, no more. If your oven is not equipped with a regulator or indicator, use an oven thermometer.

A cake that spreads over the pan, is spongy or full of holes, it's ten to one your oven is too cool. Or the cake that is very crusty with a crack in the center through which more batter finally breaks, is usually due to a too-hot oven.

Remove cakes onto a wire cooler. This allows circulation of air on all sides.

cut here

● butter icing

- 2 tablespoonfuls butter
- Flavoring
- 2 cupfuls confectioners' sugar
- Evaporated milk

Tested by THE AMERICAN HOME

CREAM the butter, add sugar and flavoring, and add milk undiluted, until of a consistency to spread but not run. With this may be used maple, black walnut, lemon, orange, or any flavoring.

Also in fruit and berry season, a nice variation for plain or cup cakes, is to use fruit juice or crushed pulp in place of the milk.

And of course, there is the old standby, using strong coffee and chocolate or cocoa to make a mocha icing. The proportion of such are two squares of chocolate, melted, to be added to the sugar and then either coffee or milk to soften; evaporated milk makes a softer, richer icing than fresh milk and is, of course, less expensive than cream.

If you are one of those fortunate souls who is the proud possessor of an electric beater, it will be no trick for you to pile fluffy boiled frosting on your chocolate cake, but for us who have to use the strong arm method, the suggestions given are excellent.

● spice loaf

- ⅓ cupful shortening
- 1 cupful brown sugar
- 1 egg, 1 cupful milk
- ½ teaspoonful cloves
- ½ teaspoonful allspice
- ½ teaspoonful nutmeg
- 1½ teaspoonfuls cinnamon
- 1 teaspoonful black walnut flavoring
- 3 teaspoonfuls baking powder
- 2½ cupfuls cake flour
- ½ teaspoonful salt

Tested by THE AMERICAN HOME

CREAM shortening for two minutes. Add sugar slowly and cream for two minutes. Add whole egg and beat vigorously for two minutes. Add flour mixture and milk alternately, beginning and ending with flour. Add flavoring and beat vigorously for one minute. One cup of chopped nuts may be added.

Turn into 2 well-greased 9-inch layer pans and bake for 20—30 minutes in a moderate oven 360° to 375° F.

N. B. This may just as well be baked in a sheet pan at the same temperature, in cup cakes at 400°, or in a loaf at 350° for 45 minutes.

A good quick method is to bake the spice cake in muffin pans and sprinkle chopped nut meats generously over the top, before baking. This eliminates the necessity for icing and is a welcome change to people who do not like things too "sugary," or if they like icing—black walnut icing is delicious.

cut here

● maple cake

- ⅓ cupful shortening
- 1 cupful brown sugar
- 1 egg
- 1 cupful milk
- 1 teaspoonful maple flavoring
- 3 teaspoonfuls tartrate baking powder or 2¼ teaspoonfuls baking powder
- 2½ cupfuls cake flour
- ½ teaspoonful salt

CREAM shortening for two minutes. Add sugar slowly and cream for two minutes. Add whole egg and beat vigorously for two minutes. Add flour mixture and milk alternately, beginning and ending with flour. Add flavoring and beat vigorously for one minute.

Turn into two well-greased 9-inch layer pans and bake for 20—30 minutes in a moderate oven 360° to 375° F.

N. B. This may just as well be baked in a sheet pan at the same temperature, in cup cakes at 400°, or in a loaf at 300° for 45 minutes.

Tested by THE AMERICAN HOME

● basic one-egg cake

- ⅓ cupful shortening
- 1 cupful sugar
- 1 egg
- 1 cupful milk
- 1 teaspoonful flavoring
- 3 teaspoonfuls tartrate baking powder or 2¼ teaspoonfuls baking powder
- 2½ cupfuls cake flour
- ½ teaspoonful salt

CREAM shortening for two minutes. Add sugar slowly and cream for two minutes. Add whole egg and beat vigorously for two minutes.

Add flour mixture and milk alternately, beginning and ending with flour. Add flavoring and beat vigorously for one minute.

Turn into two well-greased 9-inch layer pans and bake for 20 to 30 minutes in a moderate oven 360° to 375° F.

N. B. This may just as well be baked in a sheet pan at the same temperature, in cup cakes at 400°, or in a loaf at 350° for 45 minutes.

Tested by THE AMERICAN HOME

(File American Home Menu Maker recipes with the *picture* side out)

"IT'S NO JOKE TO FEED A BIG FAMILY ON

a food budget of $9 a week!

. . . but even if I had less—I'd still use ROYAL BAKING POWDER"

● "I don't dare to have a cake failure. I really couldn't afford to throw out 35¢ or 45¢ worth of good cake ingredients. That's why I *always* use Royal Baking Powder! I'm sure of perfect results."

(An intimate chat with Mrs. E. M. Vigneron, of Larchmont, New York)

WHEN you do all your own housework, and cook for a family of five, you soon learn the meaning of true economy.

And Mrs. Vigneron says she has HAD to learn it—because her food budget is only one-third what it used to be!

"I've learned by experience," ***says Mrs. Vigneron,*** **"that it's really wasteful to try to save on baking powder. For, when I don't use Royal, my family complain—and leave half-eaten cake on their plates.**

"After all, you use so *little* baking powder in a cake, you might as well use the best. My Royal cakes are always successful. They NEVER fail!"

SOUND REASONING, Mrs. Vigneron! If you stop to figure the approximate costs* of your ingredients for a cake (say a chocolate layer cake)—like this:

⅓ cup butter	4¢
3 cups sugar	8¢
2 eggs	5¢
2 cups pastry flour	5¢
⅞ cup milk	2¢
2 squares chocolate	5¢
1½ tsps. vanilla	4¢
3 tsps. Royal Baking Powder	**1¢**

it does seem foolish, indeed, to experiment with a cheap, doubtful baking powder.

As a matter of fact, Royal Baking Powder is actually selling now at its lowest price in seventeen years.

You know, of course, the kind of baking job Royal does . . . that for 65 years it has been the choice of fine cooks and food experts famous for the flavor of their cakes and pastries.

REMEMBER, when you buy baking powder, how little Royal costs! Don't skimp yourself needlessly. Use the best . . . and cheapest in the end—Royal!

● This charming house in Larchmont, New York, is the home of Mr. and Mrs. Vigneron and family.

The American

● "Even if I must cut down on other things, I give the children the most wholesome foods possible—baked with Royal."

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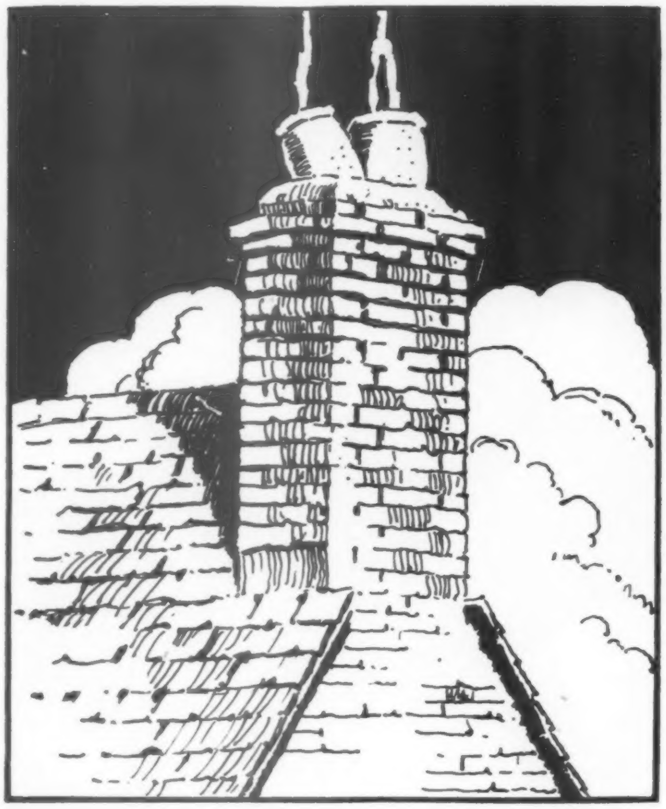
Your house—its care and repair

Jonas Pendlebury

Mr. Pendlebury, a well-known architect, will be glad to help you with your indvidual problems in the care of your house and its upkeep. If there is something inconvenient or unattractive about your house that you think might be improved send him a snapshot of it. Address him in care of The American Home, *and please enclose a stamped envelope for reply*



Does the above sketch represent the chimney on your house? Very likely no. Yet how many chimneys outlined against the sky are in this condition. One does not have far to look without seeing such an example. And what a pitiful, neglected object it is. The result of long exposure to the elements. Another bad storm and down come the pots. Soon the bricks will come tumbling after. There are thousands of masons in these years of enforced idleness who are eagerly waiting to take up their tools to repair chimneys like this. The rebuilding of a chimney above the roof is, comparatively speaking, a minor operation. And yet what a tremendous difference it would make to the appearance of the house. The chimney is one of the most important features of the house. One has only to consider its use to realize that. And, surely, this necessary adjunct should always be kept in constant repair. So why not do it now?

LOCATING THE HEATING UNIT

I am planning a new house and one of my problems is proper location of the boiler in the cellar. Any suggestions you may offer regarding same will be appreciated.

The boiler should be located approximately in the center of the building, and so situated that there is plenty of natural light. There really is no necessity to crowd the various heating units in a small house. The boiler and hot water heater should be separated by at least three feet, this allows space for the convenience of making the proper connections and provides access to the various trimmings. Where coal is used the space in front of the boiler should be sufficient for stoking and removal of ashes.

The space at the rear should be enough for flue and chimney connections and accessibility to damper regulators. The space on the side should be two and one half to three feet.

DAMPNESS THROUGH STUCCO

My house is stuccoed on the outside. The walls are damp. I am quite certain that the windows are weathertight. How can this condition be remedied without restuccoing?

It may be possible to eliminate the dampness by applying waterproof stucco paint to the exterior stucco surface. This paint may be obtained in various shades from any of the well-known paint manufacturers. Another way is to cover the stucco with clear cement waterproofing. This material is almost colorless, is applied like paint, and effectively waterproofs stucco work. It may be advisable to have a roofer examine the condition at the roof and gutters. Sometimes the dampness is due to leaks there.

DAMP-PROOFING CELLAR WALLS

Is it possible to damp-proof cellar walls on the inside with a cement coating or other material? The walls are not excessively damp, but I would like to guard against the dampness.

The application of a heavy bituminous damp-proofing paint may be used. Then a cement mortar coat may be applied directly over the damp-proofing. This method frequently is used on existing cellar walls where dampness is not excessive. In some cases a waterproof cement coating is applied on the cellar floor and carried up on the inside of the cellar walls to a point just above finished grade. Where this method is used, the surfaces are thoroughly roughened and cleaned before application.

LOG CABIN CHINKING

I am interested in securing a formula for log cabin chinking. I want some sort of a mixture that will not crack and crumble like the cement does with which we now have our cabin clinked.

Would suggest the use of oakum caulking and pieces of wood of various sizes nailed securely in the interstices of the logs. I know of one instance where this method was used for exterior and interior chinking. Then the chinking was plastered over with a mixture of lime, sand and cement. According to report the chinking was in good condition after two years' exposure. It must be remembered that considerable shrinkage takes place in the logs. The interstices increase, but, where cement has been used, the cement does not expand, consequently the cement looses its bond and falls out. It would seem that the proper thing to do would be first to chink with oakum and wood strips. Then recaulk with same after shrinkage has taken place and finally plaster over with the cement mixture. It would also seem that an elastic waterproof plastic compound, such as is used for exterior window and door frames, remaining plastic and pliable for considerable time and not affected by expansion and contraction may be substituted for oakum.

SOMEONE SOMEWHERE WOULD LIKE TO HEAR YOUR VOICE

Wouldn't the folks back home be excited to hear your cheery "hello"? Isn't there some friend in another city you've been intending to write to, but just haven't found the time? Or a boy or girl away at school, and maybe a little lonely, too?

The day station-to-station rate is low—about 25c for 25 miles; 50c for 75 miles; 75c for 125 miles. Many evening and night rates are lower. Your telephone directory will give you details.

For the home craftsman

Decorating a fruit or nut bowl

William Longyear

On first thought I hesitated to offer this project, fearing some modest reader might feel the process too complicated for one untrained in the crafts. As I considered further, listing the half-dozen simple materials needed and the fact that a little crudity in applying the designs could only add charm, I decided to proceed. The result is a thing of beauty with many practical uses. The common wooden chopping bowl costing a few pennies becomes an antique Greek or Indian bowl for fruit and nuts, or as a table decoration by itself.

No great skill is necessary to create a really beautiful bowl. First purchase one or more wooden chopping bowls, preferably unstained and unwaxed. I have bought small ones eight inches in diameter at a five and ten cent store. The larger bowls cost a little more and are much more desirable for fruit.

The designs below are divided into an Indian group on the left and a Greek group on the right, with the interior and exterior views of a Greek bowl in the center.

The designs for the inside center of the bowl should be drawn in pencil about one half the diameter of the bowl in size. Borders may be applied on both inside and outside edges. Perfectly parallel and straight guide lines may be drawn around the bowl by resting your fingers against the edge and turning the bowl while the pencil makes the line. The outside borders should be in width about a third of the height of the bowl. These designs may be drawn first on tracing or thin paper and then transferred to the bowl. This can be done with carbon paper or by blackening the back of the paper with pencil lead and pressing the design off. Only two or three inches of the border need be drawn on the paper as it may be repeated by moving the tracing. Let us proceed to make the gesso.

Gesso work is one of the oldest of arts. Gesso is simply a thick paint-like substance which when applied to a surface stands out in relief. All of the materials needed are extremely simple. Whiting is a common powdered substance which may be purchased at the paint or hardware store.

Gesso is made as follows:

Part One

10 tablespoonfuls of whiting mixed with water to a thick cream

6 tablespoonfuls of liquid glue

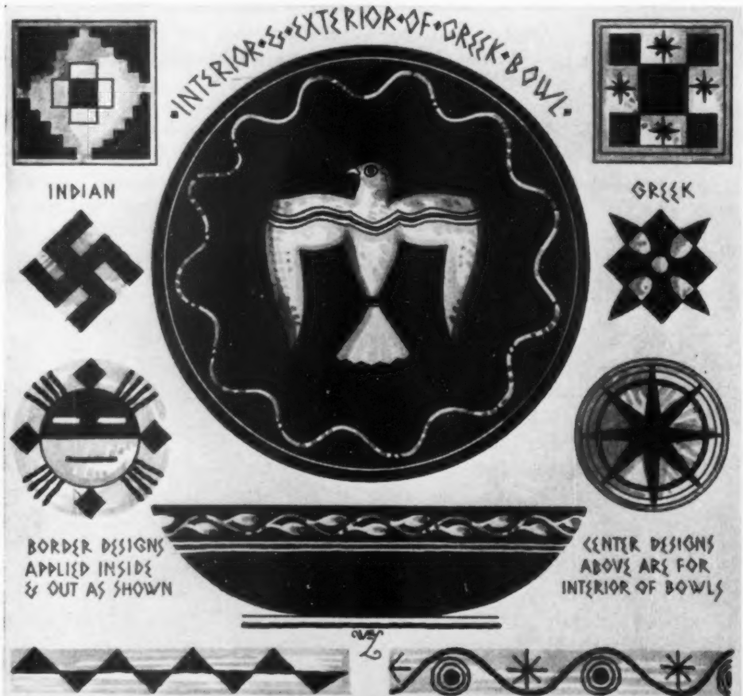
Part Two

1 tablespoonful of varnish

4 tablespoonfuls of linseed oil

Stir part two into part one and boil for ten minutes in a double boiler. Pour the gesso, when cooled slightly, into a bottle and cork well. This keeps it in good condition.

[*Please turn to page 105*]


INTERIOR & EXTERIOR OF GREEK BOWL
INDIAN
GREEK
BORDER DESIGNS APPLIED INSIDE & OUT AS SHOWN
CENTER DESIGNS ABOVE ARE FOR INTERIOR OF BOWLS
INDIAN BORDERS
GREEK BORDERS

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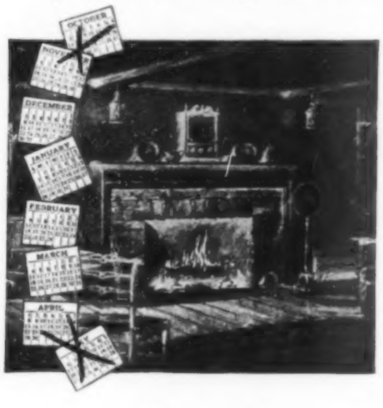

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Favorite recipes

From the cookbooks of American Home readers

Dorothy Bayley

Holiday Salad

Pare and cut into quarters or eighths rather tart eating apples. Cook carefully in a syrup of 1 cupful of water to ½ cupful of sugar; flavor. Divide the apples and syrup equally, making one half green and the other red by using a few drops of vegetable coloring. Place the apple segments around a sherbet dish, alternating the colors and fill the center with whipped cream. Top with a cherry! Barbara Lee Livingston, Clearfield, Pa.

German Cookies

Cream ½ lb. butter with
2 cupfuls powdered sugar
8 hard boiled egg yolks mashed
1 raw egg

Combine these ingredients and beat together for thirty minutes or longer. Add the juice of half a lemon and about four full cups of flour. Let stand overnight in cooler or four hours in refrigerator. Roll out and cut with cookie cutter and bake. Mrs. W. B. Smith, Seattle, Wash.

Ham Salad Loaf

1 package lemon flavored gelatin mixture
1¾ cupfuls boiling water
1 teaspoonful finely chopped onions
½ cupful diced celery
3 tablespoonfuls chopped green pepper
2 tablespoonfuls chopped pimentoes
¼ teaspoonful salt
2 cupfuls diced cooked ham

Pour boiling water over gelatin and stir until dissolved. When cool, add rest of ingredients and pour into glass mold which has been rinsed out in cold water. Set in refrigerator to stiffen. Unmold on lettuce and surround with salad dressing. Garnish with hard-boiled egg and sweet pickles. Recipe serves six. Mrs. Wm. Curphey, Columbus, Ohio.

Lemon Cocoanut Ice-Box Dessert

⅔ cupful fresh cocoanut
1¼ cupful sifted powdered sugar
3 eggs
1 cupful toasted cocoanut
½ pint heavy cream, whipped
Grated rind of 1 large lemon
1 tablespoonful lemon juice
2 dozen lady fingers

Line mold with waxed paper. Split and trim lady fingers to fit the mold. Cream the butter, add powdered sugar gradually. Beat well and add yolks, cocoanut, lemon rind and juice. Fold in the whipped cream and egg whites stiffly beaten. Turn half the mixture into the mold. Top with lady fingers and add the remaining mixture. Cover with waxed paper and set in the refrigerator for 24 hours. Unmold and remove wax paper. Garnish with whipped cream and maraschino cherries. This will serve 12 to 14 people. Mrs. I. M. Doudna, Spirit Lake, Iowa.

Pineapple Rice

1 cupful cold boiled rice
1 cupful diced or crushed pineapple
⅓ cupful sugar
Dash cloves, ground
Whipped cream

Mix ingredients in the order named, adding more or less sugar depending upon the grade of pineapple used. Mix with whipped cream, reserving a portion of the cream to garnish each dish when serving. Set in refrigerator several hours to blend.

When Spanish cream or boiled custard has been made the day before, a portion can be reserved to use in the place of the whipped cream. M. Moore, New Orleans, La.

Tomato Jelly

Put in a saucepan 1 can of tomato soup. Fill empty can with water and rinse carefully to get all of it. Put 2 tablespoonfuls of granulated gelatine or envelope of plain minute gelatine in sauce pan and heat until gelatine is thoroughly dissolved in soup. Pour into small moulds and set in refrigerator. These may be served as an appetising first course or as a salad. Mrs. George R. Dodge, Fall River, Mass.

Harlequin Cookies

2 cupfuls sugar
1½ cupfuls melted butter (or other shortening)
3 eggs
4½ cupfuls flour
2 teaspoonfuls baking powder
1 teaspoonful salt

Mix butter and sugar; drop in eggs one at a time, alternating with flour, salt, and baking powder sifted together. Work into a smooth dough and divide into quarters.

To one quarter add ¼ cupful cocoa and a half cupful coarsely chopped walnuts. To second quarter add 1 cupful macaroon cocoanut and ¼ teaspoonful vanilla. To third quarter add sliced stoned dates and one teaspoonful each nutmeg and cinnamon. To last quarter add ½ cupful finely cut citron, orange, and lemon peel and a few drops of almond flavoring.

Divide each of these quarters in half and make each into a roll about ½" in diameter. Make different cookies by combining the rolls. For instance place two cocoanut rolls and two cocoa and two nut rolls opposite each other. Rolls should be placed on oiled paper and chilled overnight in cooler or four hours in refrigerator. Slice and bake. Mrs. Wallace Smith, Seattle, Washington.

Norwegian Christmas Bread

1 qt. sweet milk
2 cupfuls sugar
1 cupful melted butter
1 teaspoonful cinnamon
½ teaspoonful ground cardamom seeds
2 cupfuls raisins
2 cupfuls sliced candied citron
4 eggs
2 yeast cakes dissolved in ½ cupful water
Flour, enough to mix as stiff as ordinary white bread

Scald milk, add butter, sugar and spices, and eggs. When lukewarm add yeast and flour enough to make a soft dough. When it has risen half its bulk knead it. Add fruit and the rest of the flour. When double its bulk let rise again. Then make the dough in round loaves, being careful that the loaves do not touch each other on the pan. Just before putting them in the oven beat an egg with ½ cupful of milk, brush well over top and edges and clip top (nip it) 3 or 4 times across, which makes a fancy finish. Bake in slow oven for 1 to 1½ hours—the time depends on how large one makes the loaf. Martha A. Nielsen, Ann Arbor, Mich.

Apricot Mousse

1 tablespoonful lemon Jello
4 tablespoonfuls boiling water
1 cupful whipped cream
1 egg white beaten stiff
2 level tablespoonfuls powdered sugar
½ teaspoonful vanilla
6 large marshmallows (cut them up with the scissors)
1 heaping tablespoonful apricot jam (mince the large pieces)
4 drops almond extract

Dissolve the Jello in the hot water and set it aside to cool. Combine the other ingredients in the order named and add the cooled Jello. See that the apricots are well mixed through the cream, but combine the entire mixture with as little stirring as possible—the cream and egg white should be folded in. Put in refrigerator trays and freeze. Mildred W. Nelson, Tacoma, Wash.

Is there actual economy in doing the "family wash" at home?

[*Continued from page 91*]

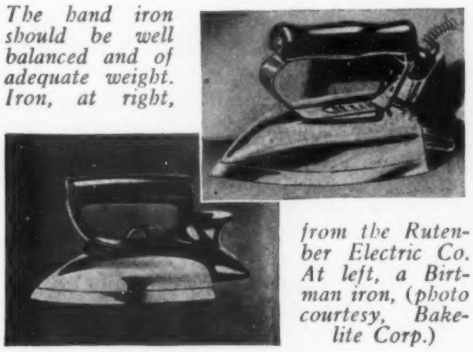
In using the up-to-date ironer the operator may sit at her work in perfect comfort. Skill comes with practice. Easy Ironer

tutes one of the features to be taken into consideration when evaluating comparative methods. Of course, one might send out the most valuable possessions for a lifetime and never meet with a loss. Still it does happen sometimes. This is a chance that one does not take in the home laundry.

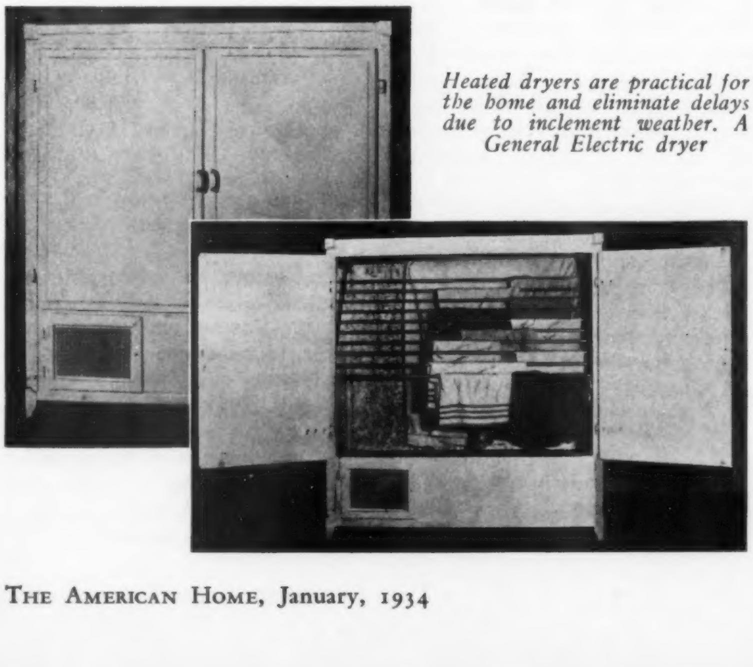
The realm of fastidiousness takes us out of the realm of actual cash savings, but is one that we find many housewives considering seriously. Standards of sanitation may be high—and, if the washing be sent to a commercial institution of the higher type, they usually are. Germs cannot live through a bath of water at the temperature which is used in the higher-class establishments. It is not the danger which prejudices the fastidious homemaker and her family against mixing personal clothing, table and bed linen with that of utter strangers. It is the same feeling that once prompted a woman to say upon moving into a house that was dirtier than most unlived in houses—"I can stand my own dirt but I can't stand the dirt of somebody I never saw."

The statements made in this article are in no way condemnatory of commercial laundries. For those who can afford the public laundry for general washing, with the home laundry for personal and special things or, where the home maker's time is put to some economic use that is of greater value than it would be here, the commercial laundry is the logical and desirable solution of the family problem. But if the woman in the home has no outside work which is of greater monetary value, then here is the place more than any other where she can make a genuine contribution to the family income.

But the modern homemaker will not work under the same conditions as did the "hired girl" of a few years ago, or the washer-



The hand iron should be well balanced and of adequate weight. Iron, at right, from the Rutenber Electric Co. At left, a Birtman iron, (photo courtesy, Bakelite Corp.)



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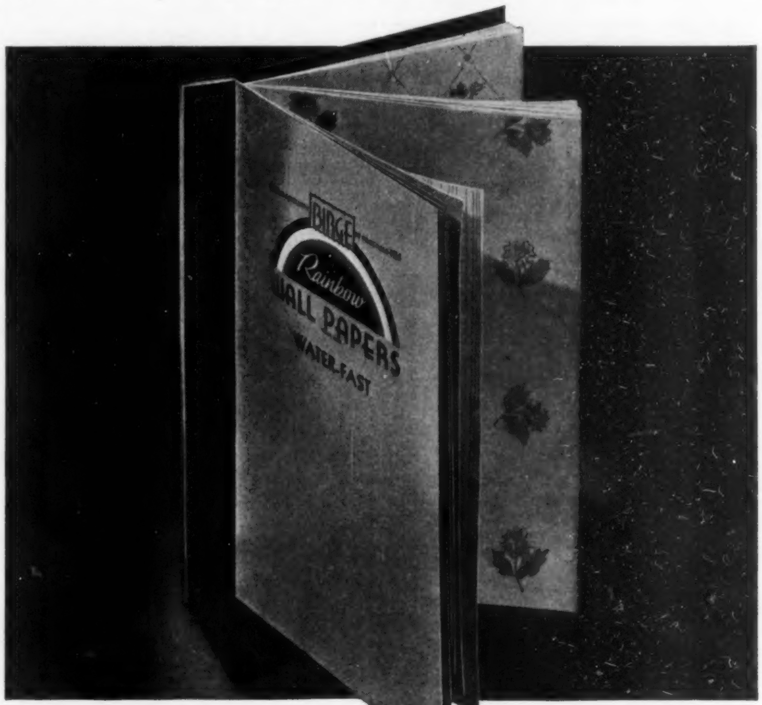

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woman who came in at forty cents an hour and car fare. She thinks too much of her hands, her back, and her time. If she has not already bought a washing machine when she decides to practice this economy she does so now. And if she wants to make the economy complete (which means the saving of time and a tremendous amount of energy) she will make a supreme effort (if this is necessary) to become the proud owner of an ironer at the same time.

The significance of better bedding

[*Continued from page 89*]

or striped are the least desirable. The woven damasks and art tickings are suggested.

Tufting: The concealed sewn eyelet is the finest. There is no metal, no hard tufts to tear the sheets, nothing to get out of order. It is more sanitary.

Ventilators and handles: In most cases ventilators are just a talking point and are of no particular importance. The ticking is sufficiently porus to take care of the air requirements. Handles are, of course, a convenience.

Edges and side stitchings: The *rolled edge* machine sewn with a lock stitch is a reasonably good finish. Hand tailoring, however, is always desirable, for the stitches are closer together and the edge stronger. The *imperial edge,* slightly more expensive, is very square in effect, a sturdier construction, and gives the bed a more trim appearance. *Side stitching* is essential to the hair or felt mattress to keep the material in place.

SPRINGS

Whereas the mattress is generally the recipient of the greater glory, the honors should be shared equally with the spring. Select a spring that will hold your mattress level, permitting no sagging when the bed is occupied. When you try it without the mattress it should not compress by more than half its own depth. There should be no side sway, or trembling to rock you after each turn. If you can force it sideways by more than an inch your bed is too "nervous." See that the frame for the spring is strong and that the component parts are well assembled so they will neither slip nor slide easily to make scraping noises.

Box springs: The well-made box spring outshines all others. It costs no more than other springs of equivalently fine construction, and custom-made according to your individual needs merits your first consideration. It is adaptable to the mattress of your preference. When used with a hair, felt, or kapok mattress the box spring should be of softer construction than with an innerspring mattress. The number of coils and type of wire in them determines this. From 80 to 63 prime wire coils mounted on a Canadian spruce framework, the coils tied eight ways with Italian twine, cane fastened to the coils at the outer edge, flax webbing, and upholstery of hair or white cotton layer felt are the pointers to quality construction. The same ticking data holds true as for mattresses.

Where space will permit, double laundry trays are desirable. Be sure that they are set at a comfortable working height. Kohler of Kohler

Open coil springs: The open coil spring is more yielding to the body pressure and more springy. The coils are usually the spiral type and from ninety to ninety-nine is the number accepted as standard for the full-size bed. Helical screw springs crossing diagonally should be used to hold the coils in place. If straight wire is used instead of helicals the ties are likely to break under strain. A steel frame is necessary to prevent swaying. The *double-deck* open coil spring of heavy gauge wire is more expensive but well worth the difference in price for the person tipping the scales to two hundred.

Miscellaneous springs: With the distinct advantages afforded by the more scientifically constructed box or coil spring, very few of the flat springs are used. Steel ribbon, lined wire, or continuously intersecting helical screw springs are classified in this category.

CUSTOM-MADE BEDDING

By all means have your bedding custom made if you can. The up-to-the-minute bedding shops can make a mattress and spring to your own personal requirements, giving you a bed that will be adequately soft or firm, warm or cool, and durable.

PILLOWS

To top off the ideal bed you may have your choice of pillows. *Down,* the light fluffy filament from the undercoating of water fowl, is very soft. It has little power to resist weight and frequently gives inadequate support if used alone. A mixture of down and goose feathers makes the better pillow. Upholsterer's down is generally 50% down and 50% goose feathers, but as high as 80% goose feathers is acceptable for a down pillow. The down pillow is the most expensive of all varieties.

Goose feathers: The most practical pillow for general use is that of new, sterilized all goose feathers.

Duck feathers: Not as good as goose. The feathers of water fowl feeding on fish are apt to throw off an unpleasant odor unless thoroughly treated chemically.

Chicken feathers: Although the feathers have been improved for pillows by separating the barb from the stiff quill, they are the least desirable. The fibers are weak and lack durability. They are the cheapest. Lumpy or heavy pillows weighing three or more pounds are certain to contain chicken feathers.

Regardless of the kind of pillow you select, demand washed and sterilized feathers. Do not place too much emphasis on tags bearing merely descriptive words as—"pure," "selected," "pearly," et cetera. China feathers are not as resilient nor as durable as domestic feathers. White feathers are always at a premium. Perhaps logically this should not be so, but you have the feeling of a more friendly pillow when the feathers are immaculately white.

Pleasant dreams to you!

Sunday night suppers

[*Continued from page 93*]

MAYONNAISE OF SALMON

6 lbs. salmon
Juice of one lemon
Parsley
Bay leaf
Thyme (pinch)
Whole black pepper
4 cloves

Boil salmon in salted and acidulated water, season with parsley, bay leaf, thyme, six bits of whole black pepper, and a few cloves. Be careful that salmon does not break, as it looks more attractive in a whole piece. Cool. skin, and serve with mayonnaise. Some people like to color the mayonnaise with water in which spinach has been cooked.

GOOSEBERRY TARTS

1 quart gooseberries
1 cupful sugar
1 teaspoonful cornstarch

Cook the gooseberries and sugar fifteen minutes, thicken with cornstarch, remove from fire, chill thoroughly, and serve in rich pastry shells. Tarts can be topped with a dab of whipped cream.

MENU IV

Cold chicken Cold ham
Lobster cardinale
Potato salad Peas
Strawberry ice cream
Chocolate cake
Coffee

LOBSTER CARDINALE

Lobster cut in small pieces
Truffles cut in diamond shapes
6 olives, pitted and diced
2 mushrooms, chopped
Hollandaise sauce

Saute all ingredients in butter, add salt and pepper, have hollandaise sauce ready, mix it in a bowl with other ingredients, and refill lobster shells or baking dish. Cover with bread crumbs, dot with butter, and brown in oven.

Americana in the kitchen

[*Continued from page 94*]

add salt to taste, and mix with a spoon, fork, or hand till it is very smooth. Then stir in thick sweet cream till of the desired consistency. Chives or caraway seed may be added for variety.

FASTNACHTS

1 cake yeast
½ cupful shortening
½ teaspoonful salt
1 egg
1½ cupful milk
½ cupful sugar
Flour enough to make a very soft dough

Scald the milk; when cool add the yeast, shortening, sugar, salt, and flour. Work thoroughly until light and smooth. Put in warm place to rise until light. Roll out, cut, and let rise again on a cloth. Fry in deep fat till golden brown and drain on brown paper.

PHILADELPHIA SCRAPPLE

Hog's head and 4 pig's feet or 2½ lbs. fresh pork and pigs' feet
White corn meal
Seasonings to taste—cayenne, sage, salt, and pepper

Clean hog's head—scraping and washing thoroughly; remove eyes and brain. Wash and scrape the feet. Put both in kettle and cover with cold water and simmer, keeping vessel covered, till meat cooks off of the bones. Remove from the broth; chop the meat and return to the kettle. Heat to boiling. Add the seasoning and enough corn meal to make a medium stiff mush. Cook over a moderate fire about an hour—till the corn meal does not taste raw. When done pour into wet molds or loaf cake pans and let cool. Scrapple can be kept in the refrigerator several weeks—enough sliced for each meal as desired. Cut in slices about as thin as those for fried mush; roll in white corn meal and fry quickly till brown in a heavy skillet.

Scrapple is primarily a breakfast dish but may be served for luncheon or supper.

APPLE BUTTER

Beg, borrow or steal a huge kettle—a regular apple-butter kettle if possible. Pare and quarter two bushels of cider apples and one peck of quinces. Cook the quinces in a little water till soft and mash through a colander. Boil and skim one half barrel of sweet cider until no froth gathers. Remove part of the cider leaving in the kettle only enough for cooking the apples till soft. When the apples are soft add the mashed quinces. As the mixture cooks down add the rest of the cider a little at a time. When the butter is of the desired consistency, add sugar, cinnamon, and cloves to taste. The sugar thins it so continue to cook it until it is again thick. Watch it closely and stir it carefully with a wooden spoon or paddle. When it is done pour it into jars or jelly glasses or even into little crocks. It will keep indefinitely if sealed.

FUNNEL CAKES

2 cupfuls milk
2 eggs
½ teaspoonful baking powder
Pinch salt
Enough flour to make a thin batter.

Beat the eggs well; add milk; sift salt and baking powder into a little flour and add to the egg-milk mixture. Continue adding flour till you have a thin batter.

Have hot fat one half to one inch deep in pan. Put batter into funnel and then into hot fat—beginning in the center of the pan and turning the stream around in a gradually increasing circle being careful not to overlap batter into a solid cake. Fry a light brown and serve hot with any tart jelly.

PIGS KNUCKLES AND SAUERKRAUT WITH DUMPLINGS

4 or 5 pigs' knuckles
2 lbs. sauerkraut
Dumpling dough seasoned to taste with nutmeg

Scrape and wash thoroughly the knuckles. Put into a pot with the sauerkraut; cover with cold water; cook over a moderate fire till tender. When the knuckles are almost done drop the dumpling dough, a spoonful at a time, into the pot. Cover quickly and cook about twenty minutes. Serve immediately.

SAND TARTS

½ cupful butter
1 cupful sugar
1 egg
2 teaspoonfuls baking powder
Egg white or yolk
Flour to make dough stiff enough to roll out—about 1¾ cupfuls
sugar and cinnamon

Cream butter and sugar; add eggs and beat thoroughly. Sift baking powder with the flour and stir into the butter-sugar-and-egg mixture. Roll thin on a well-floured board; cut into squares; brush with either the white or yolk of an egg; sprinkle with sugar and cinnamon. Bake eight or ten minutes (on a buttered sheet) in a slow oven.

FRESH RELISH

2 cupfuls cabbage, finely chopped
2 green peppers, finely chopped
1 teaspoonful celery seed
2 tablespoonfuls brown sugar
¼ teaspoonful mustard seed
¼ cupful vinegar
Salt and pepper to taste

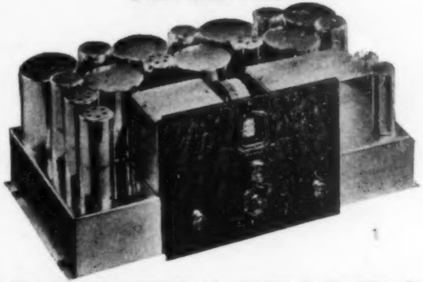
Use crisp cabbage and peppers. Chop fine with sharp knife. Mix all ingredients thoroughly and let stand in cool place several hours before serving.

The home craftsman

[*Continued from page 101*]

You will need a small water-color brush, the pointed kind commonly found in children's paint boxes. When the gesso is ready fill in the pencil design using a stipple technique. Do not try to brush it out. You may build up the design by applying added layers of gesso, but a slightly round surface a sixteenth to an eighth of an inch is ample. Allow the gesso to dry and stain the entire bowl, design and all, with dark oak stain. Immediately after the stain has been applied, wipe the entire bowl with soft cloths. The trick is that the stain will not readily penetrate the gesso, so when you wipe the bowl the design stands out in slightly stained white. Allow a little stain to remain in the depressions of the design. Lastly, wax the bowl.

I BUILD THIS GREAT RADIO



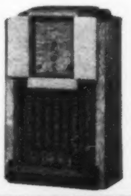
SO WELL THAT I *GUARANTEE* IT TO RECEIVE *DIRECT*—

AUSTRALIA
ARGENTINE
GERMANY
ECUADOR
ENGLAND
FRANCE
SPAIN
ITALY
AND
***ALL* THE WORLD**

In fine homes in every state in the United States—and in 101 foreign countries—Scott All-Wave Deluxe radios are delighting their owners. These remarkable receivers please not only because of unequaled performance, but because they are furnished in cabinets that complement the setting of any well-fitted home.

SUPERB TONE

On domestic stations the pure, natural tone of this receiver cannot be equalled — and it is excellent on foreign short wave stations as well.



FINE CONSOLES

Designed to blend beauty of furniture with scientific acoustic quality, Scott cabinets are produced exclusively to house this marvelous receiver

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E.H.Scott PRESIDENT

E. H. SCOTT RADIO LABORATORIES, Inc.
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I understand that the marvelous SCOTT ALL-WAVE De Luxe Radio, guaranteed for 5 years' service in world-wide reception, in the United States, is sold only direct from your laboratories. Please send me all details and PROOF of its abilities.

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ADDRESS____________________
TOWN____________ STATE________

DREER'S 1934 GARDEN BOOK

If you have discovered through experience the true economy of buying the best seeds and plants, you will find this new 216-page Garden Book indispensable. Prized the year round by those to whom accuracy and thoroughness *do* make a difference. Free on request if you are interested in vegetable and flower seeds, roses, perennial plants, etc.

HENRY A. DREER
32 DREER BUILDING
1306 Spring Garden Street
PHILADELPHIA, PA.

The HARRIS CATALOGUE features the newest flowers, including Harris HARDY CARNATION

A new, improved strain of this famous family in more vivid colors, rivaling greenhouse carnations in size and fragrance. They bloom in early summer—produce 50 to 100 flowers on each plant—are easy to grow from seed. Pkt. 20c.

ROYAL SCOT MARIGOLD. A new modernistic flower of striking beauty—clear-cut vivid yellow and brown with long, clean stems. Pkt. 15c each; 2 for 25c.

ELEANOR BLUE PETUNIA. The charming new Blue Pkt. 20c.

RUBY NASTURTIUM. Large ruby-red flowers above the foliage of dwarf, bushy plants. Pkt. 15c.

TOM THUMB ZINNIA. Low, compact plants thickly studded with double flowers in the brightest colors. Pkt. 15c.

SPECIAL OFFER. 1 pkt. each of above 5 flowers, 50c (regular price 85c), single pkts, as quoted.

All these and many other new flowers you will find illustrated (many in full color) in the 100 pages of the 1934 Harris Catalogue. Carefully arranged for quick, accurate selection.

Harris VEGETABLES

Harris Northern Grown Vegetable Seeds are noted for their earliness, vigor and the fine flavored vegetables they produce. You can depend on them. Our catalogue describes many new varieties as well as improved strains of standard kinds. The per cent of vitality is marked on every packet, so you know just how thick to plant.

Harris Seeds have stood the test of critical gardeners for many years and are today as they have been for over two generations sold direct from Moreton Farm at grower's prices.

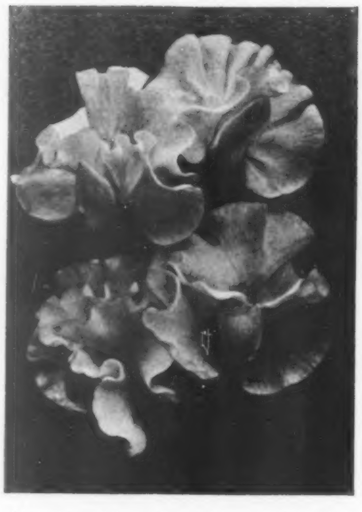
Send today for the Harris Catalogue (It's free) and buy flower and vegetable seeds, plants and bulbs direct from our seed farm.

Joseph Harris Co., Inc. R. F. D. 6, Coldwater, N. Y.

HARRIS SEEDS 1934 CATALOGUE *now ready*

Garden facts and fancies

Leonard Barron



An example of modern Sweet-pea development. Burpee's Ruffled White. (⅔ths actual size)

THE day of the utility garden is with us again, and I am glad to see it. It is an omen of the way the country is meeting the present-day problems of living and making the most of opportunity and doing things for ourselves.

A generation ago, nobody thought of the home plot without having the inevitable vegetable patch somewhere—indeed, "vegetable patch" and "garden" were almost synonymous terms. They were so closely related that, in the minds of a great multitude to "make garden" meant merely to till the soil, scatter the fertilizer and sow the seeds for the vegetable supply.

In recent years, we have somehow drifted away from this very homelike and practical service of the garden and, perhaps, we have come to give an over-emphasis to display and become worshipers of color in bowing before the gods of a so-called aestheticism. Though "man cannot live by bread alone" the while he craves for an emotional outlet for the soul within, yet as a plain matter of fact, a well-kept vegetable garden may be equally as beautiful as the bed of finest flowers. "Handsome is as handsome does" perhaps.

From the standpoint of the one who tends the needs of living things, there is a mighty wealth of satisfaction to be had in a well-maintained, well-developed old-fashioned vegetable garden, serving the needs of the household and family, and displaying eloquently that skilful cultural care has been given.

No need to offer any apology for making the intimate home plot productive of things good to use, as well as good to see. Profit in the home vegetable garden? Perhaps not if measured at the market value of produce, but there's far more to it than that; freshly gathered salads of your own handwork have an *interest* quite apart from their exceptional crispness and quality, an interest in which the whole family will join.

And, while you are about it, take advantage of the opportunity to go backwards a generation or so with some of the flowers you would grow. Many of the sentimental old timers were so satisfying in those days because they were grown along with the vegetable and under the same conditions. This is particularly true of certain of the annuals. For example, the Sweet-pea. Its requirements, though simple, are precise, and it finds exactly what it wants in some little corner of a well organized and rotated vegetable plot.

There is deep tillage of the soil, because the vegetable garden if not plowed, at least is dug deeply, so that the root crops, in particular, may have an uninterrupted opportunity for growth below the surface. Deep soil cultivation is all too rarely given in the average flower garden and not at all in the shrubbery border.

The Sweet-pea, given the chance to grow, invariably responds magnificently and it combines within itself a great many qualities that are sought in a garden flower. It is large, it is fragrant, it is graceful in bearing, and of pleasant form; it is to be had in a great range of colors, and it is one of the most appreciated of all garden flowers for cut bloom, for use in table decoration and suchlike.

In recent years, the Sweet-pea has not occupied the place of prominence that it had in earlier days, largely because the fashion of recent years, of putting all the garden flowers into some kind of planting scheme in the border, has put the Sweet-pea into the background.

It endures as one of the most popular of all garden flowers and continuously it has been evolving improvements. In fact, the Sweet-pea is a very good demonstration that progress is sure and not necessarily slow. The limit of color improvements would seem to have been reached. With such a wealth of varieties that have been available for many years now, it is increasingly difficult to get anything that is really new in the way of colors. New shades of old colors perhaps, but not anything that may be called a really new color.

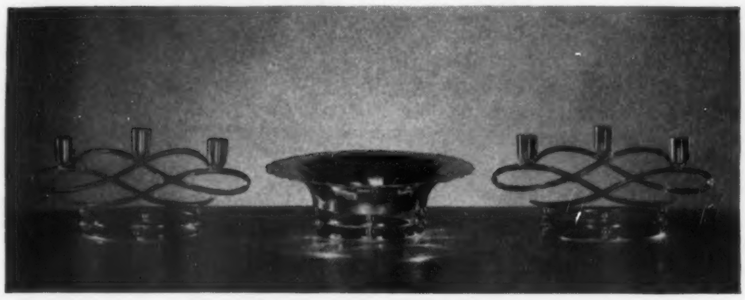
Realizing this, the Sweet-pea specialists have turned to other lines of selection, looking for greater vigor in the vine and greater length of stem. The ideal has not yet been attained. Though the ultimate goal may not yet have been reached—a Sweet-pea that can successfully be grown in the dry hot climates of the East and Middle West—still real progress may be noted. Pinkie, for instance, a novelty of six years ago was itself a great advance along those lines, but the complete answer was not there even and since then other strong growing varieties that respond well, even in those difficult sections, have been offered.

The modern Spencer type Sweet-pea, with its splendidly improved flower, is so transcendently superior to the old original ordinary Grandiflora type, that the latter is probably not to be found anywhere.

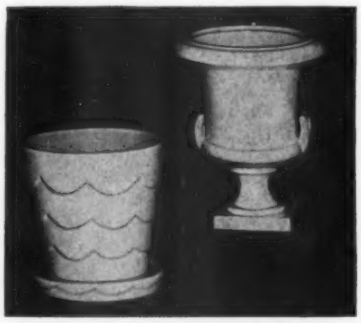
Another more recent development is the ruffling, not doubling, but such an increase in volume, as it were, in the petals and standards as to give the effect of doubling. These ruffled flowers are now appearing in a quite diversified color range.

Perhaps with a revival of the practical vegetable garden, there will also be a revival of these good old-timers (in better form) as well as other old, serviceable annual flowers.

Of interest to you?



Mr. Walter Teague, one of America's foremost designers, has just designed some lovely new pewter for Marshall Field's of Chicago, of which some pieces are illustrated above. Those whose love for pewter is still undiminished, had better hasten in and see this unusual centerpiece and candelabra. Those of us outside Chicago, can only admire the photographs or write to Marshal Field's for further information



NEW POTTERY

Graceful shapes provide accommodation for growing plants or cut flowers, in the pottery at the left. The urn is particularly suitable for the mantelpiece, and the "flower pot" will add to any windowful of growing plants. Both are from Trenton Potteries Company

GOOD EYES FOR LIFE

In our November issue we published an important article on saving American eyes by Olive Grace Henderson and Hugh Grant Rowell, M.D., Appleton has just published a book by these same authors: *Good Eyes for Life*

CHIMNEY POTS

Most catalogs are just mere catalogs to us. However, one came across our desk this month which may interest many readers. This Chimney Pot catalog is really a handbook on the use of old English chimney pots and may be had for the mere asking. Send your requests to the Atlantic Terra Cotta Co., 19 West 44th St., New York City. We have only one copy.

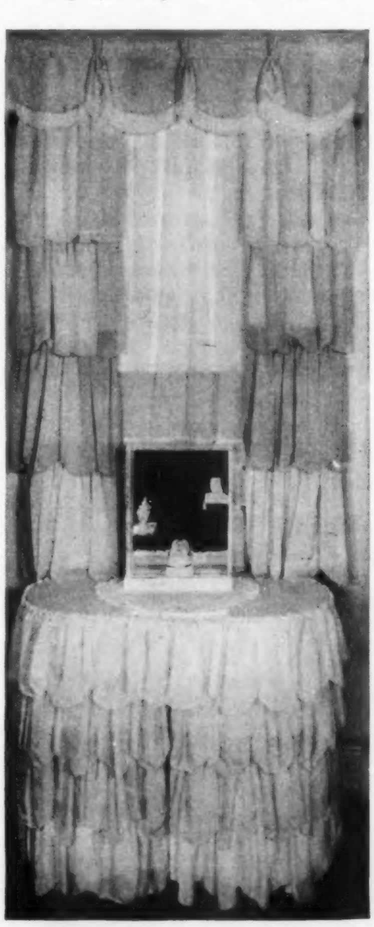
LETTERS, PLEASE!

Well, we started something when we asked readers if they would like to exchange letters with other readers. Mrs. John Engelien, Apt. 5H, 2925 Webb Avenue, New York City, was the first one to ask you to exchange letters with her, and now Miss Doris Thomas, 741 Howden Street, Muskegon Heights, Mich., asks to be the second of said list. We know they'll both be deluged—and you too may flirt with anonymous homemakers by merely sending your name and address to us to publish next month.

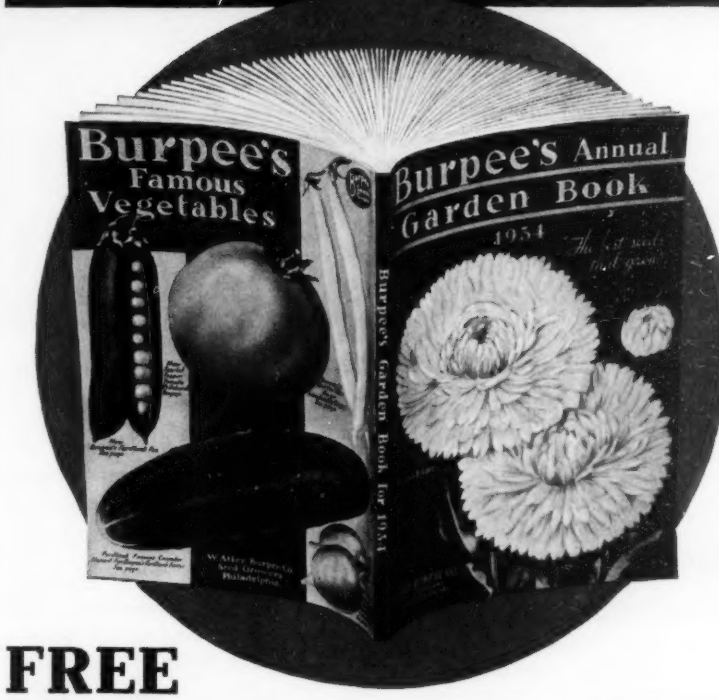
AMERICANA LOVERS PLEASE NOTE

If you never expect to devour too much information on historic houses, if you have never feasted your eyes to satiation on lovely old Colonial houses, there's a book that will at least appease your hunger for many months to come. *Historic Houses of Early America*, by Elise Lathrop and published by the Tudor Publishing Co., is nothing less than 464 large pages of delight for Americana lovers. Hundreds of houses, from humble cabins to magnificent Georgian mansions, from New England to Florida, are pictured and described.

We were proud to contribute our beauty bit to the drapery style show recently held by Stix, Baer and Fuller Company in St. Louis, Mo. Our window treatment and matching dressing table is shown below, and was carried out in sheer voile in variegated pastel tones. Designed for a young girl's room, it is dainty and summery enough for any summer bedroom



Burpee's Seeds Grow


Burpee's Famous Vegetables
Burpee's Annual Garden Book 1934
Burpee's Garden Book for 1934

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Burpee's Garden Book

This famous garden guide tells you all about every flower and vegetable worth growing—all the old favorites and standard varieties, and all the best of the new things, too. Full descriptions of thousands of varieties, with hundreds of illustrations. A wealth of reliable information and valuable advice on all matters of gardening. It will save you time and money and assure success. Over a million gardeners every year rely on Burpee's Garden Book as a guide in selecting, buying, and planting the best seeds. This year it is more interesting than ever. There is some sensational news in it—and many attractive special offers. Burpee's Garden Book is free. Send the coupon below today.

Burpee's Guaranteed Seeds

At Last Year's Low Prices

Every variety of seed in this catalog is offered at last year's low price—or lower. We have raised wages and shortened working hours—but we have NOT increased the price of any variety of seed and in some cases we have even reduced prices. Nowhere can you buy such high quality seeds for less money. Nowhere can you buy better seeds at any price. Burpee's Seeds are highest quality, tested, and guaranteed. Burpee's prices are the lowest at which good seeds can be bought.

The Best Seeds That Grow

All Burpee Seeds are tested for purity and vitality in Burpee's own proving gardens at our famous Fordhook Farms. That is why we guarantee them and agree to refund the full purchase price if results are not satisfactory. 59 years of experience are back of Burpee's Seeds and Burpee Service. "Your catalog is a gem," wrote Luther Burbank, the great plant wizard. "I always refer anyone asking for seeds to your firm as I consider your house the most reliable seed house in the world and I think that would be the verdict of the public at large." Write today for Burpee's Garden Book FREE.

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MAKES it sure by insuring you. Insures you by guaranteeing that every hardy plant, rock plant or bulb bought from our new 1934 Catalog will be what we say it is, and do what we say it will.

In short, if not in every way what you were led to expect, we promptly and cheerfully make good. Money back. Or new plants. And no quibbling. Send for Catalog. Contains many new things. Guarantee is on first page.

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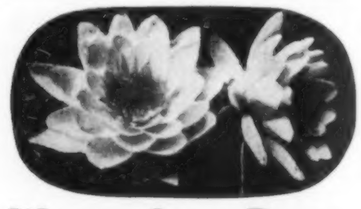
America's Finest Plants and Bulbs



WATER LILY POOL

To Beautify Large or Small Garden

Add beauty, fragrance, and fascinating interest to your garden with a Water Lily Pool. Easy to care for with plenty of flowers shortly after planting. Johnson's California Water Lilies noted for extra hardiness and vigor, and will thrive anywhere in U. S. or Canada. Safe delivery GUARANTEED.

SPECIAL OFFER
5 Exotic Flowering Water Plants for the small pool $1

Write for new FREE 1934 illustrated Catalog, 32 pages water lily lore. Tells how to build inexpensive pools. Includes complete postpaid collections of water plants and over 100 varieties of water lilies.

FREE 32 page Illustrated Booklet in colors

Johnson Water Gardens
Box 6 Hynes, California

Stars OF THE ROSE WORLD

From the leading hybridizers of Europe—developed in this country to full perfection of form, color, and fragrance—come many of the roses described in the **Star Guide to Good Roses for 1934.** Stars of the Rose World—so recognized by leading rosarians. This Catalog is free. It describes almost 200 varieties—including all the best roses. Nearly 30 shown in natural colors. Read of **Luis Brinas** (patent applied for)—"outstanding rose from Europe in 1933." For rare blooms in June—send TODAY.

The CONARD-PYLE CO.
Robert Pyle, Pres.
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STAR ROSES
GUARANTEED TO BLOOM

Mrs. Kohn's daughter perched on the entrance gate of their bungalow villa, with Sonny and his cart and nine Royal Palms to complete the picture

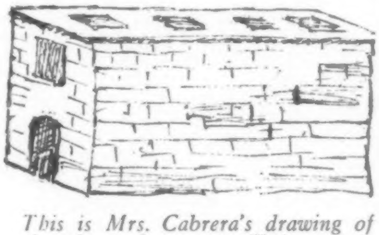
A Caribbean cruise

[*Continued from page 79*]

either side by balconied plastered or cement buildings and mostly all painted in gay colors, the passer-by can glance through open doorways, down long narrow corridors ending in courtyards, where the cooking, washing, and other family activities center. Very few, if any, of these old homes are now used by the families of the original owners. Almost all have been converted into tenements. However, in the small towns in the interior of the Island the homes are the same as formerly and here the spirit of old Spain still lingers.

In most old houses there is a long corridor at the entrance opening on to a brick paved drive that leads under intriguing arches into a partially enclosed (also paved) garden. Two sides of this are enclosed by the house, and the other two are protected by a high wall. It is overrun with ferns, all kinds of gorgeous tropical flowers and shaded by palms and banana trees. There is a roof garden as well which is reached by stairs paved in exquisite blue tiles. The woodwork is mahogany. The rooms inside are high ceilinged, dim, and cool and have tile floors; very sparsely furnished, but every piece hand carved and made of solid mahogany. On one wall of the *Sala* (parlor) hangs a beautiful antique gold mirror, surmounted by the Spanish coat-of-arms.

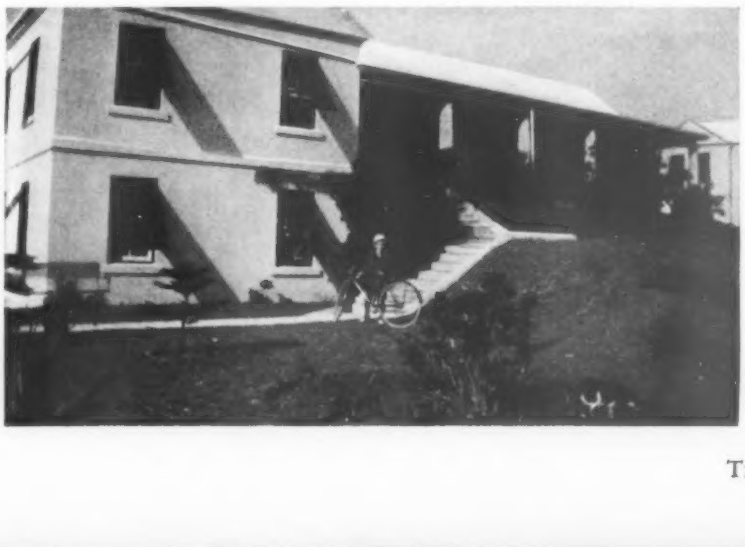
The old kitchens are fascinating to look at, though I should hate to have to prepare all of my meals in one, and maybe this rough little sketch will give you an idea of what the stoves used in the old homes are like. After the charcoal is in place, kerosene is poured on, lighted, and then the cook fans and blows herself red in the face until the coal catches. Once started, these burning coals throw out a very steady and hot fire, and then all is ready for the *Arroz y Habichuelas* (rice and beans) that go on the fire in quaint iron pots.



This is Mrs. Cabrera's drawing of the charcoal stoves still in use in the old homes of Haiti. After the charcoal is in place, kerosene is poured on, lighted, and then the cook fans and blows herself red in the face until coal "catches." Then all is ready for the rice and beans that are cooked in quaint iron pots over this fire

Although we have very modern grocery stores in San Juan, and some of the larger towns, the native markets are more popular with the Puerto Ricans, and the prices much more reasonable.

Jadow, the home of Mrs. Watlington in Bermuda. On remodeling the oldest part of the house, they found a stone with the name of its original owner—and the date 1674!



BEAUTIFUL NEW nursery catalog
. . . with New low prices –

Your **FREE COPY** *is ready*

The new 1934 Storrs & Harrison Co. catalog is now ready for mailing. From cover to cover it is filled with good news for those planning to plant this spring. In it you will find the most complete listing of high quality nursery stock in America today. And the *low prices* will delight you.

There are hundreds of illustrations, many of them in full natural colors; also charts, diagrams and information on planting and culture. *Send today for this helpful new catalog. It is FREE!*

THE STORRS & HARRISON CO.
Box 426 Painesville, Ohio

The Most Beautiful SEED CATALOG

240 FLOWERS IN FULL COLOR

Vaughan's Gardening Illustrated

is the outstanding home garden catalog of the world. Illustrates 240 different flowers in true color and describes 2164 separate varieties of annuals, perennials, roses, water lilies and gladioli. Also includes the tender, finely flavored, table quality vegetables. Full cultural instructions prepared by practical gardening experts. Contains pictures, prices and descriptions of everything the home gardener needs or desires.

Special offer—New, Carnation-flowered **Marigold Guinea Gold** of a brilliant shade of orange flushed with gold. Grows 2½ to 3 feet high, each plant producing 30 to 40 flowers. Packet 10 cents. Catalog sent with seed or sent alone—FREE.

Marigold Guinea Gold

VAUGHAN'S SEED STORE, Dept. 18
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GLADIOLI and DAHLIAS

From the internationally-known Salbach Gardens at new low prices. Rare, exclusive varieties of superior quality and unusual beauty for your garden; write today for Salbach's free 1934 catalog, profusely illustrated in color to enable you to select new beauty for your garden at small cost.

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4 RED LEAF BARBERRY 3 yr. 12 to 16 inch **50c**
4 4 Yr. Trans. EVERGREENS 1 Colo. Blue, 1 Pyramidal A V. 1 Mugho Pine. 1 Concolor Fir **$1**
50 Fairfax and Dorset Strawberry 25 each. Best New Varieties in years. **$1**
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15 SPIREA Van Houttei Strong, well branched, 2 yr 18-24 inch Bushes **$1**
60 Assorted Choice Gladiolus Largeflowering sized bulbs (Not Bulblets) **$1**
4 Silver Maple 5 to 6 ft. trees, well branched. All 4 for only **$1**
4 PEACH 1 each So Haven, Elberta, J. H. Hale and Rochester. Well calipered, 4-5 ft. trees. **$1**

Above offers postpaid in U. S. Our new free catalog lists a complete line of Nursery Stock at Bargain Prices Direct to Planter. Write. FREE NURSERY STOCK: Send the names of six neighbors that buy Nursery Stock and we will mail coupon entitling you to additional Nursery Stock free with your first order.

The Whitten-Ackerman Nurseries
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Rose Guide Free

Complete book on rose culture, beautifully illustrating Dingee Roses, famous for 84 years. Lists over 500 roses and flowers for home planting. New low prices. Every rose lover should write for this "Guide," It's FREE.

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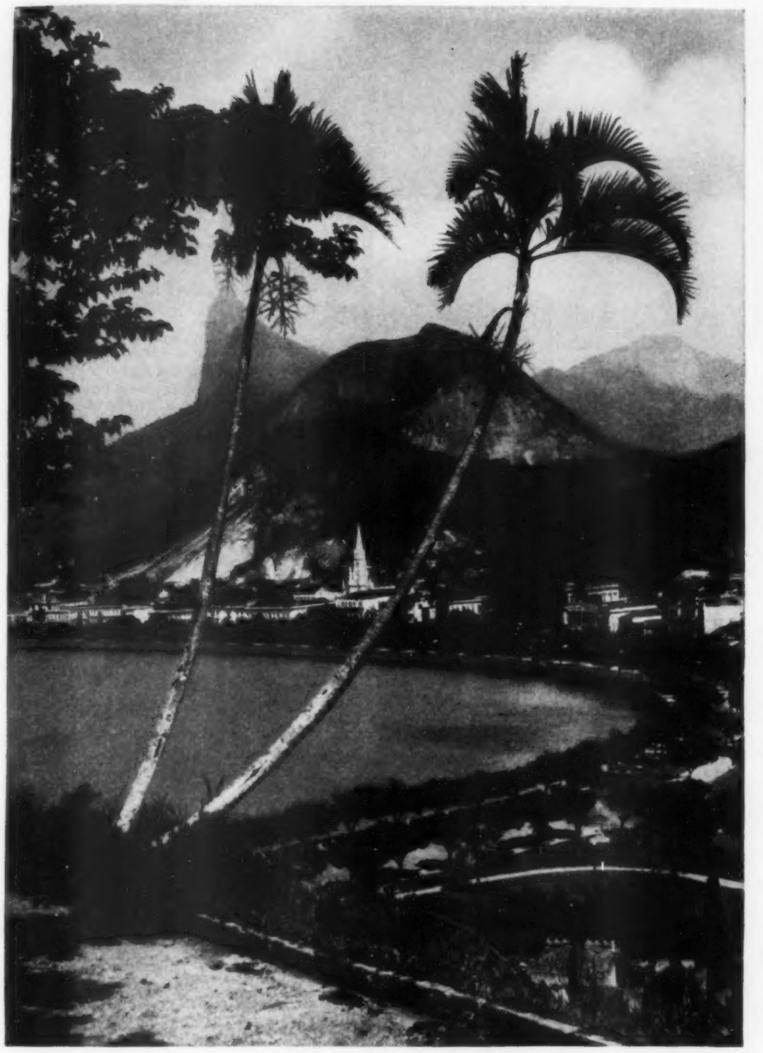
Box 111 West Grove, Pa.

DELPHINIUMS. We are privileged to sell a limited quantity of seed from the collection of a delphinium enthusiast. More than 50 named varieties, all doubles, from Europe and this country are in this collection, ranging from white and rich yellows to deep purples and navy blues. The rare and gorgeous intense sky and corn blue selfs are included. Very complete instructions with each packet. Mixed colors. Pkts., .25, .50 and $1.00. Limited supply. Order at once.
James A. Sherman, 242 Leroy Ave., Buffalo, N. Y.



Rio, the lovely South American jewel set on a circular bay at the foot of majestic mountains, and the city which Richard Haliburton claims can be second only to Paradise

They are picturesque places. The main market is a barn-like structure, just about open on all sides. Booths are on all four sides, and here everything from fresh fish to yard goods and shoes is sold. All of the floor space is taken up by huge tables (almost shoulder high, with platforms to stand on) and piled high on these are all kinds of native fruits and vegetables, and hanging from the ceiling are bunches of bananas in all stages of ripeness. Tiny ones for frying (twenty for a nickle), big fat red ones, and bunches of green ones, yellow ones, and luscious brown speckled ripe ones. It all makes a colorful and attractive picture. Outside the market is even more interesting, for here the farmers bring their pigs, turkeys, chickens, and fighting cocks (it is not legal to have the latter, but most of the peons do, and it has been the Island's sport since about the 15th Century), not to mention goats, and oh what a racket! Piles of golden and green grapefruit, pineapples, and oranges cover the ground, and then there are the flower and herb stalls. The fragrance from these compensates for all of the ugly odors. Just imagine the perfume from still dew-drenched gardenias, roses, delicate tropical lilies and all kinds of sweet grasses and herbs mingled into one! No one hurries with her buying, for neither first nor for that matter second price quoted will be the price received, and the housewife must be prepared to bargain and argue, if she wants to secure reasonable provisions. Even the drygoods stores in the capital still have this custom, and those few that have acquired the North American manner of doing business, display signs to the effect that *Precios Fijos* (prices are fixed).

Before closing this rather lengthy letter, I want to add a few words about the *revendones* (peddlers). These are men who go from house to house, and they begin their rounds about six o'clock every morning. Each man has a chant or song that more or less denotes the kind of wares he has for sale. Their carts range from just a platform on two hand-made wheels to gaily painted, many tiered affairs with

HENDERSON'S

Special

FREE OFFER

1934 SEED CATALOGUE

and 25c REBATE SLIP

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"Everything for the Garden" is the title of our 1934 catalogue. It is a beautifully illustrated book with 32 full-color plates and hundreds of illustrations direct from actual photographs of the results of Henderson's seeds. It offers many special collections of vegetable seeds arranged so as to give a continuous supply of fresh, crisp vegetables throughout the summer, and collections of flower seeds especially arranged for harmony of color and continuity of bloom.

It is a complete garden book and should be in the hands of every lover of the garden beautiful or bountiful. Clip the coupon now!

The Henderson Rebate Slip, which will be sent with every catalogue where the coupon in this advertisement is sent us, will be accepted by us as 25 cents cash payment on any order of two dollars or over.

For 87 years, HENDERSON'S TESTED SEEDS have been the standard. Year after year, our constantly improving methods have enabled us to maintain our supremacy among American seed houses. The initial cost of your seeds is the smallest item in your garden's expense, and it is of advantage to plant seeds of recognized quality from a house of reputation and standing.

EVERYTHING FOR THE GARDEN 1934 PETER HENDERSON & CO. 35 CORTLANDT ST. NEW YORK

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Send me your 1934 Catalogue together with rebate slip as advertised.

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"A Book for Garden Lovers"

Schling's Wonderful New *Annual for 1934*

A *new* dress; *new* color plates of *new* flowers; *new* ideas; *new* beauty for your garden! Never before such entrancing novelties, such delightful surprises or so much intrinsic value as is offered here for this season. Send 35 cents for your copy today or order this collection of three

SUPERB NEW FLOWERS FOR 1934

New Super-Giant Aster, Los Angeles—Forerunner of a new giant race. Beautifully full-petalled, deep and unusually large flowers approaching the peony in size—their long, interlacing petals loosely, yet artistically, arranged on very long stems.................... **50c pkt.**

New Calendula, Apricot Queen—A remarkable new apricot shade in Calendulas harmonizing beautifully with standard varieties, or exquisite alone. Large, deep and very double, flower **50c pkt.**

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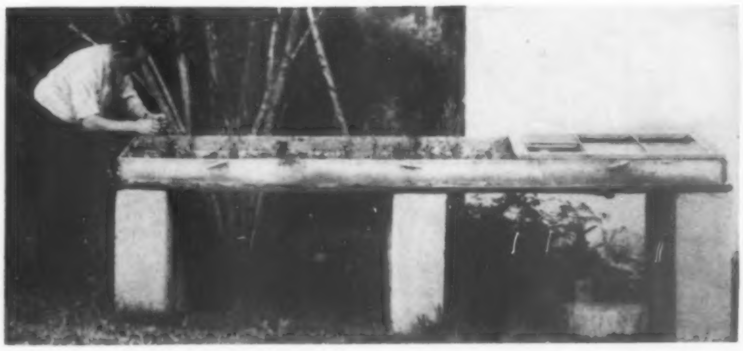
Livingston's New Garden Catalog 1934

with accurate planting chart and easily followed cultural directions not found elsewhere. Don't be limited to a small selection, but order from this large list of best old and many new varieties of vegetables and flowers. Reasonable prices. Write for this new FREE book today. It's different.

THE LIVINGSTON SEED CO.
50 E. Spring St. **84th Year** **Columbus, Ohio**



Mrs. Schilling calls this elevated cold frame her "fat man's delight," invented from necessity and a small picture

bells on. They are truly picturesque, as you can imagine.

Do not think by the emphasis that I have given to the quaintness of customs and things on the Island, that modern conveniences are lacking, for Puerto Rico has its electric light, gas, trolley line, etc., but, fortunately, our modern ways have not caused the old ones to disappear as yet.

Later, you might like to hear about the *Jibaros* (country people) who live in little thatched-roof shacks, called *ranchitos*, that cling to the bare volcanic hills, or that are hidden in the cane fields. —INEZ HIDALGO CABRERA, Santurce, Puerto Rico.

BAYAMON, PUERTO RICO

I remember my own first impressions when I came here for army service, during the war. Like you, I pictured homes with patios as in Mexico, but even yet there are few of that type. On coming here to live as a bride, I had to work out my own living problems with what we have on hand. Most of the older planters' houses are two-story wooden buildings with large porches, often screened. Most have servants' quarters, laundries, and store rooms below, while some have dining room and kitchen below also. The family living quarters on the second floor are more private, and so may be thrown open for light, breeze, and freedom from intrusion.

Fairly competent native help, usually living near, may be had and as electricity is cheap and satisfactory, we use it for everything.

Mornings and evenings are lovely in the country, and nights are cool. Puerto Rican coffee and fruit are served early. From 11 to 12 o'clock light lunches are the rule, with a short *siesta* after. Dinner at 5:30 to 6:30, with a long quiet evening with the radio and reading or possibly a short run over excellent concrete roads to a modern "talkie."

There are swimming pools and some safe beaches, and we live practically out of doors the year round. It is a very healthy place for children the first few years. Lack of change in seasons is not very stimulating and so family life is monotonous but happy.—RITA S. KOHN, Bayamon, P. R.

BRAZIL, SOUTH AMERICA

In answering your request what embarrasses me is selecting from a wealth of material. I should like whatever I send you to be representative of Brazilian life, and it is so varied according to city or country and according to section of this country, which is so vast.

While Brazilian architecture and life follows the Mediterranean standards more or less, it also shows a strong American influence. In the large cities, the architecture is rococo, while in small towns and the country, the houses in solid-row type prevail, very plain stucco houses, but not the Spanish balcony and patio type. No shawls, no mantillas, but wrought-iron grilles, gates, and shallow window balconies, with stone animals over gateways, elaborate side entrance verandas with stained glass and iron work, and climbers, roses, and other flowers picturesquely twined about the ironwork.

My own garden is in a situation most people would reject as impossible, amongst fruit trees, up and down steep hills. I enclose a small snapshot of my "Fat man's delight," a cold frame on cement legs so that the fat and high-blood pressure folks need not stoop or bend over to plant their special choice seeds. Necessity and a picture of a tiny lean-to conservatory prompted the invention. The frame is a wooden box made of planks, bored for drainage on the bottom and lined with zinc. I have the sash entirely free so that it can be removed in certain kinds of days when the plants are up.—VERA E. SCHILLING, Nova Friburgo, Brazil, So. America.

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LEONARD C. LARSON
5921-N. Atlantic Ave. Portland, Oregon

A garden of loveliness in San Diego

[Continued from page 67]

spirit that looks out through the eyes, and the thought released by words, that make us love our friends, a something that lives and breathes, something vital and alluring. It is the spirit that makes a place exquisite, the outward and visible sign of lovely thought.

"What is a garden anyway?" "It is man's love of loveliness" "earth's emancipation of the commonplace," "man's report of earth at its best," "piquant wonderment, culminated beauty." These charming thoughts of Seddings are worth quoting here, for this garden is a woman's love of loveliness, her report of earth at its California best. Wonderment, mystery, is here, cool shade where Ferns thrive and sun spots where vivid color adds glory to the noon hour. Enchantment, atmosphere individuality, character, good taste, and charm. How could it help but be a Garden of Loveliness!

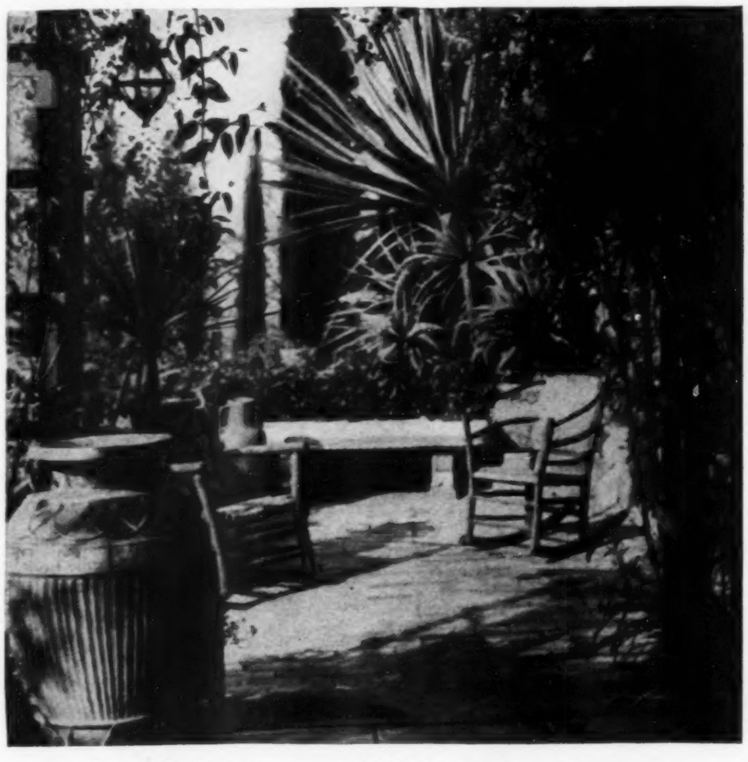
The home vegetable garden earns its space

[Continued from page 87]

companying plan I raised the following crops:

Tomatoes—4 per day for 2 months
Cucumbers—2 per day for 6 weeks
Parsley—some every day for 3 months
Summer Squash—30
Beans—1 mess per week for 5 weeks
Swiss Chard—2 messes per week for 4 months
Onions—a few a day all summer
Lettuce—salad for 6 every day all summer

Keep a record of your own garden produce this year to compare with mine next winter. But be honest in the matter. I took *good* care of my garden!



One end of the terrace—a delightful outdoor sitting room

See Back Cover for Special Offers on
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Special "Best Ten" Collection of Burpee's New Prize-Winning Sweet Peas
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☐ **½ oz. each of 10 Separate Colors (value $4.35) for $3.00**
☐ **Send me Burpee's Garden Book FREE.**
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● The Famous Ohio Reversible is the first improved lawn mower in many years. It saves at least a third of the time required on the average lawn because it trims right up to the edges, the walls and underneath the shrubbery, thus eliminating tedious hours with shears and sickle. It makes terrace cutting a pleasure instead of hard work because it cuts as you pull it down. It is instantly adjusted to cut the grass any height up to 3 inches.

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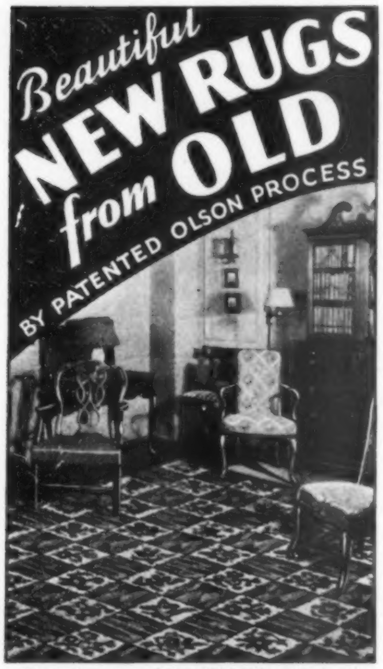

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$ Dollar Ideas $

KEEP CLOTHES FROM FREEZING

In hanging clothes out in cold weather, add a little salt to the last rinsing water and they will not freeze. MRS. R. O. BETTS, Hillsdale, Mich.

TOASTING CAKE FAILURES

Instead of depositing the next unsuccessful cake in a reliable garbage pail, slice the offending article in ½" slices and spread out on a cookie sheet. Then place them in the broiler oven and watch closely that they do not scorch. When crisp and brown the cake loses its indigestible quality and develops a nice nutty flavor. PAULA PARTYKA, Hasbrouck Hts., N. J.

UNSIGHTLY MUSTARD POTS

When mixing mustard, add a few drops of cooking oil. This will prevent the unsightly black surface of the interior of your mustard jar. The mustard will retain its original bright yellow color. MRS. R. B. COBBS, El Reno, Oklahoma.

WHEN POPPING CORN

Try using your omelet pan (cast aluminum if you have it), and before you put in the corn, melt about a tablespoon of butter and one of any desired butter substitute in the pan, both sides down on the flame. Sprinkle this melted fat with salt. Get the pan *hot*. Then put in the corn, and proceed as usual, but holding onto only the bottom handle, so that the popped kernels will not be crushed. When you empty the pan you will find the salt and fat well distributed over the hot corn. MRS. ALBIONA M. NELSON, Minneapolis, Minn.

SPURTING SAUSAGES

Every housewife knows how prone are the case sausages to spout small geysers of grease over everything at every prick of the fork—and if not pricked they burst! I have learned to leave the fork in the sausage for a moment, which seems to siphon out the surplus fat without the hateful spurt which is not only annoying but dangerous. MRS. M. E. S H., Pontiac, Mich.

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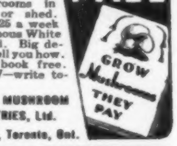

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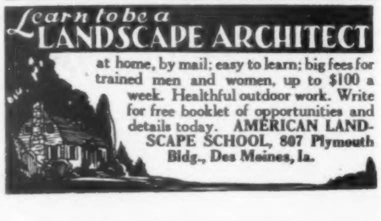

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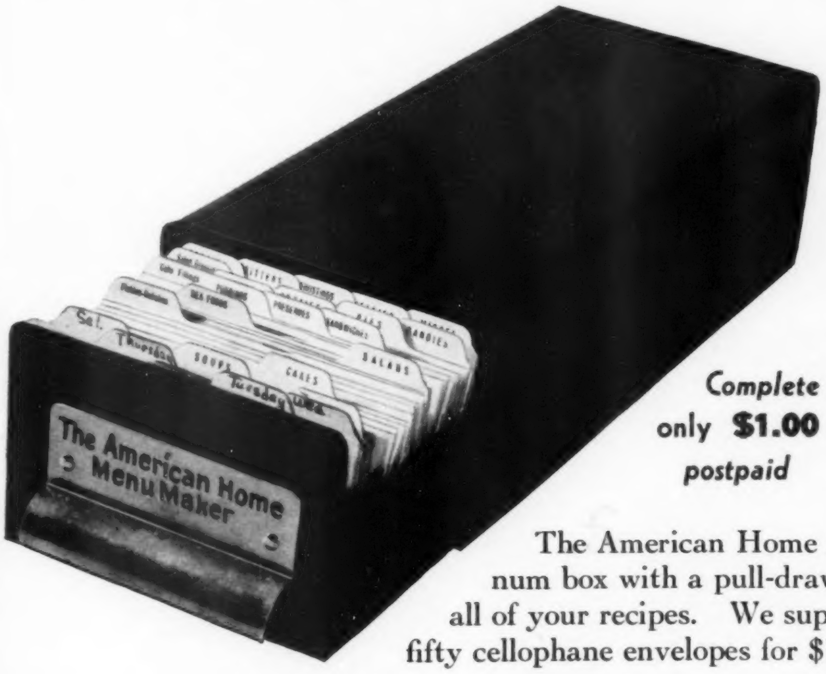

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lemon sponge
● pudding

COMBINE all ingredients except the nuts. Simmer in a flat-bottom pan until the syrup spins a small thread (about 4 minutes). Be careful not to overcook so watch carefully.
Remove from fire and quickly
nuts. Stir thoroughly and
syrup crystalizes.
Turn out
gently

1 cupful sugar
½ cupful water
¼ teaspoonful salt
1 teaspoonful vanilla
1 teaspoonful cinnamon
1 pound shelled walnuts, almonds, or pecans

lemon sponge
● pudding

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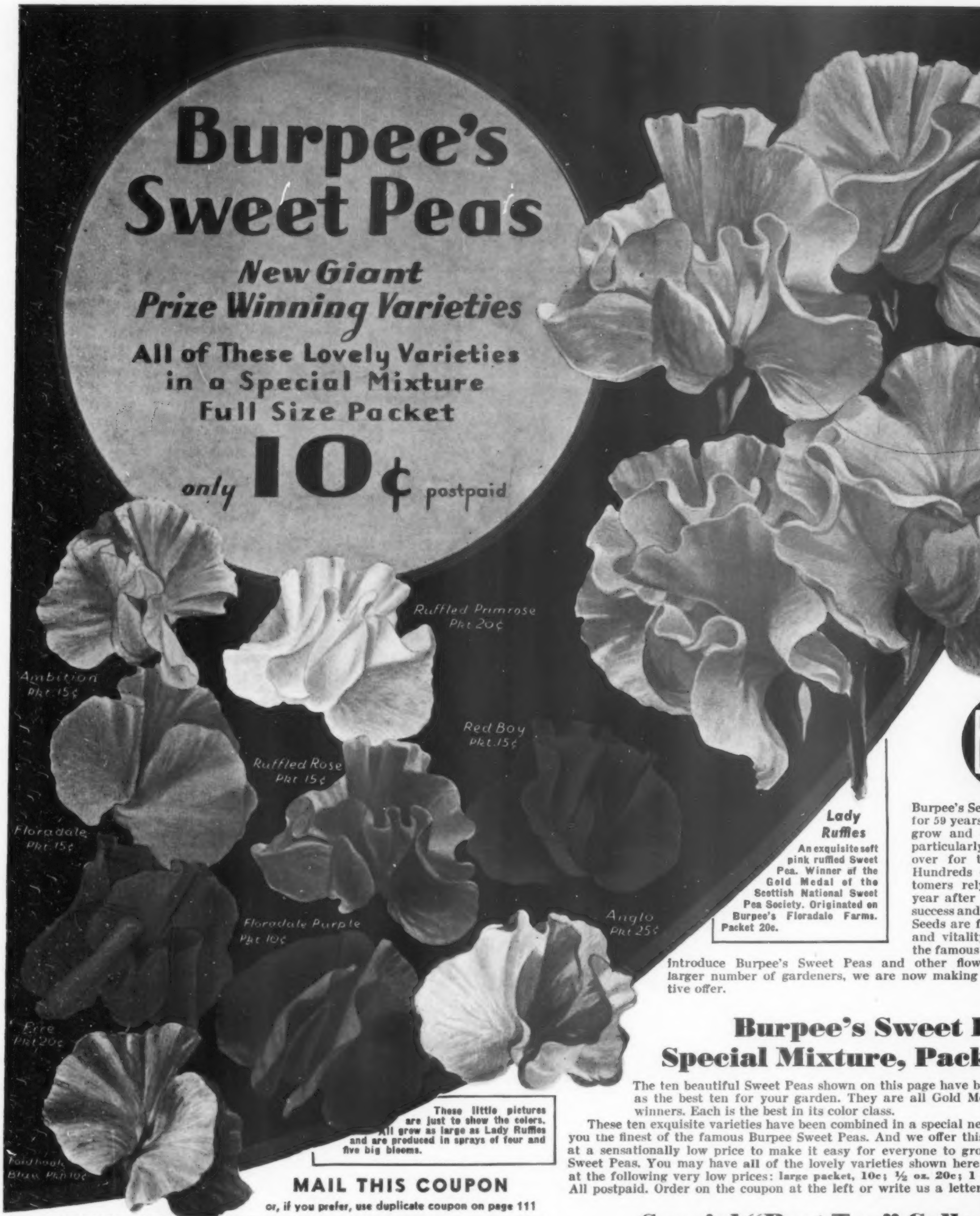

Lady Ruffles

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These little pictures are just to show the colors. All grow as large as Lady Ruffles and are produced in sprays of four and five big blooms.

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Burpee's Sweet Peas Special Mixture, Packet 10c.

The ten beautiful Sweet Peas shown on this page have been specially selected as the best ten for your garden. They are all Gold Medal and other prize-winners. Each is the best in its color class.

These ten exquisite varieties have been combined in a special new mixture that offers you the finest of the famous Burpee Sweet Peas. And we offer this "Best Ten" mixture at a sensationally low price to make it easy for everyone to grow and enjoy Burpee Sweet Peas. You may have all of the lovely varieties shown here in a special mixture at the following very low prices: **large packet, 10c; ½ oz. 20c; 1 oz. 30c; 4 ozs. $1.00.** All postpaid. Order on the coupon at the left or write us a letter.

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$ Dollar Ideas $

Keep Clothes From Freezing

In hanging clothes out in cold weather, add a little salt to the last rinsing water and they will not freeze. Mrs. R. O. Betts, Hillsdale, Mich.

Toasting Cake Failures

Instead of depositing the next unsuccessful cake in a reliable garbage pail, slice the offending article in ½″ slices and spread out on a cookie sheet. Then place them in the broiler oven and watch closely that they do not scorch. When crisp and brown the cake loses its indigestible quality and develops a nice nutty flavor. Paula Partyka, Hasbrouck Hts., N. J.

Unsightly Mustard Pots

When mixing mustard, add a few drops of cooking oil. This will prevent the unsightly black surface of the interior of your mustard jar. The mustard will retain its original bright yellow color. Mrs. R. B. Cobbs, El Reno, Oklahoma.

When Popping Corn

Try using your omelet pan (cast aluminum if you have it), and before you put in the corn, melt about a tablespoon of butter and one of any desired butter substitute in the pan, both sides down on the flame. Sprinkle this melted fat with salt. Get the pan *hot.* Then put in the corn, and proceed as usual, but holding onto only the bottom handle, so that the popped kernels will not be crushed. When you empty the pan you will find the salt and fat well distributed over the hot corn. Mrs. Albiona M. Nelson, Minneapolis, Minn.

Spurting Sausages

Every housewife knows how prone are the case sausages to spout small geysers of grease over everything at every prick of the fork—and if not pricked they burst! I have learned to leave the fork in the sausage for a moment, which seems to siphon out the surplus fat without the hateful spurt which is not only annoying but dangerous. Mrs. M. E. S H., Pontiac, Mich.

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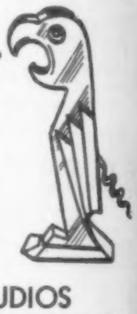

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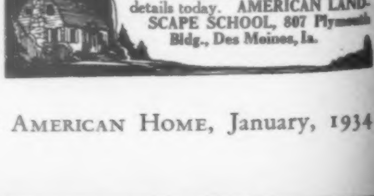

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